

BREAKFAST MENU

Breakfast Daily 6am until 11:45 am



HOMEMADE BANANA BREAD (N F O) 14.5

Served with **Vanilla mascarpone**

FRUIT & NUT TOAST (N) 10.0

TOAST WITH JAM 8.0

Vienna ciabatta, organic sourdough, lupin and linseed
Gluten Free +1.0

HOMEMADE GRANOLA (N) (V) 21.5

House made toasted granola with mixed nuts, seeds and dried fruits, honey yoghurt panna cotta, berry compote, seasonal fruits

BIRCHER MUESLI (N)(V) 21.5

Overnight soaked oats, fruit, nut and seed mix, Greek yoghurt, berry compote, seasonal fruits

HEALTHY BOWL (N)(V) 22.0

Oats, fruit, nut and seed mix soaked and cooked in milk topped with berry compote

ACAI BOWL (N)(VG) 22.0

Brazilian super berry & banana puree, house granola, seasonal fruits

PANCAKES 20.0

Buttermilk pancakes served with vanilla mascarpone cheese, berry compote, seasonal fruits & maple syrup.

CRUNCHY FRENCH TOAST (N) 23.0

Corn flake coated cinnamon brioche French toast, fresh seasonal fruit, raspberry curd, vanilla mascarpone, pistachio, maple syrup. Add ice cream +3.0

BREAKFAST STEAK (K)(GF) 39.5

160g eye fillet steak, mayo relish, grilled halloumi, avocado, wilted spinach, 2 poached eggs and hollandaise sauce

SALMON GRAVLAX (GFO) 32.5

48hr cured salmon marinated with a blend of spices, pink peppercorn & dill, two poached eggs, smash avocado, on Vienna toast, beetroot relish, garlic labna and rocket.

CHILLI SCRAMBLE (V)(GFO) 23.5

Scrambled eggs cooked with spinach and harissa jam on Vienna toast topped with Danish feta and jalapeños.

HASH STACK 27.0

Layered oven roasted royal blue potato cake, braised shredded pork, broccolini, two poached eggs, hollandaise sauce.

BREAKFAST BAGEL 23.0

Bacon, smashed avocado, fried egg, cheese, spinach, chilli mayo.

BEEF BULGOGI 26.5

12hr slow cooked beef brisket, Korean bulgogi glaze, kimchi salad, Turkish bread, one poached egg, house hollandaise sauce.

KOREAN FRIED CHICKEN WAFFLE 25.0

Crispy spicy Korean fried chicken on waffle, house mixed kimchi apple slaw, maple syrup

CHORIZO TURKISH EGGS (N) 27.0

Chorizo ragu with saffron, 2 poached eggs, garlic labna, jalapeños, Turkish bread

EGGS BENEDICT (GFO) 22.5

Two poached eggs, broccolini, baby spinach, hollandaise sauce on brioche bun, with a Choice of one of the following:

Ham, Bacon, Chorizo, Mushrooms or Avocado

JAPANESE MISO MUSHROOM (DFO) 24.5

Mixed mushroom sautéed with kale in miso soy topped with broccolini, a poached egg, hollandaise sauce, nori, Vienna toast.

VOYAGER TREAT (V) 26.0

Black sesame eggplant puree, served with sweet potato cake topped with halloumi, a poached egg, broccolini, baby carrot & beetroot bearnaise

AVO SMASH (V)(VG)(GFO)(N) 19.5

Smashed avocado on Vienna toast, Danish feta, rocket, roasted cherry tomatoes, super nut & seed mix and balsamic glaze. Add a poached egg +3

MOZZARELLA CORN FRITTERS (V) 23.5

Corn, mozzarella buffalo cheese & potato fritter balls served with beetroot béarnaise, smashed avocado and salsa.

BIG BREAKFAST (GFO) 27.5

Eggs your way on buttered toast, cherry tomatoes, bacon, chipolatas, mushrooms, and homemade hash brown.

VEGETARIAN BIG BREAKFAST (V)(GFO) 27.5

Eggs your way on buttered toast, cherry tomatoes, smashed avocado, homemade hash brown, mushrooms, sautéed spinach,

EGGS ON TOAST (V)(GFO) 14.0

Eggs your way on buttered Italian Vienna toast.

EXTRAS

Smoked Salmon 8.5

Bacon | Chorizo | Halloumi 7.5

Homemade Hash-Brown | Chipolatas | Feta 5.0

Mushrooms | Sautéed Spinach | Smashed Avocado 4.5

Roasted Cherry Tomatoes 4.0

Hollandaise Sauce | Aioli | House Sauces 2.0

Gluten Free Option | 1.0

Please advise us of any allergies, intolerances, or dietary requirements. 100% exclusion of nuts, gluten and seafood cannot be guaranteed.

Please note, while we try our best, not all changes can be accommodated. A surcharge of 15% applies on all public holidays.

(V) Vegetarian (VG) Vegan Option (GFO) Gluten Free option (GF) Gluten Free (N) Contains Nuts (DF) Dairy Free (K) Keto Friendly