

# BREAKFAST MENU



Breakfast Daily 6 am until 11:45 am

## HOMEMADE BANANA BREAD (NFO) 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) 19.5

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

## BIRCHER MUESLI (N)(V) 22.0

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

## ACAI BOWL (N)(VG) 22.5

Brazilian super berry & banana puree, house granola, seasonal  
fruits, shredded coconut, chia seeds and goji berries.  
(Please allow at least 15 minutes of preparation)

## PANCAKES 21.0

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) 24.0

Scrambled eggs cooked with spinach and harissa jam on  
Vienna toast topped with Danish fetta and Jalapeños.

## HASH STACK 28.0

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

## BREAKFAST BAGEL 23.5

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

## BEEF BULGOGI 28.0

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) 27.5

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

## EGGS BENEDICT (GFO) 23.5

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) 25.0

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

## AVO SMASH (V)(VGO)(GFO)(N) 20.0

Smashed avocado on Vienna toast, Danish feta, rocket,  
roasted cherry tomatoes, super nut & seed mix and  
balsamic glaze.  
Add a poached egg +3.0

## MOZZARELLA CORN FRITTERS (V) 23.5

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

## BIG BREAKFAST (GFO) 28.0

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

## VEGETARIAN BIG BREAKFAST (V)(GFO) 28.0

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

## EGGS ON TOAST (V)(GFO) 15.0

Eggs your way on buttered Italian Vienna toast.

## TURKISH BREAD (V)(N) 9.0

Toasted Turkish bread, butter. olive oil, dukkah

## 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 4.9

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