



Breakfast 7.30am to 11.30am

CHECK OUR DISPLAY FOR CAKES AND SANDWICHES AND OUR SPECIALS BOARD FOR DAILY DELIGHTS.

Toast your choice of Turkish, sourdough or GF with berry jam and butter. GFO	\$5.00
Acai Bowl topped with fresh fruit and housemade granola. GF/V	\$15.00
Seasonal Fruit Plate served with rosewater maple syrup, housemade granola and your choice of coconut or Greek yoghurt GF/V	\$15.00
Buttermilk Pancakes served with seasonal fruits, vanilla ice cream and maple syrup. GF/V	\$16.50
Double Smoked Bacon and Eggs any style with your choice of sourdough, Turkish or GF toast. GFO	\$13.50
Smashed Avocado whipped Feta, double smoked bacon, peach and chilli relish on toasted sourdough.	\$17.50
Eggs Benedict on Chive Waffle with... Smoked Salmon	\$19.50
	Bacon \$18.90
	Baby Spinach \$16.90
Big Breakfast Two eggs cooked to your liking, double smoked bacon, roasted tomato, grilled mushrooms, pork chipolatas, hashbrown & toast. GFO	\$22.50
Sweetcorn Fritters with grilled haloumi, poached eggs, watercress and peach & chilli relish. V/GFO	\$16.50
Bacon & Egg Roll with housemade smoked BBQ sauce in brioche bun. <i>Add cheese for \$1</i>	\$12.00

Add to your Breakfast

Egg, Spinach	each \$2.00
House-made berry compote, tomato relish	each \$3.00
Mushrooms, roasted tomato, hashbrowns, Hollandaise sauce	each \$3.50
Avocado, bacon, halloumi, sausages	each \$4.50
Salmon	\$5.50

V - Vegetarian

GF - Gluten Free

GFO - Gluten Free Option

Menu Change Requests

Please note that where possible, requests for changes to menu items are catered for, however various menu items are prepared immediately prior to service times, therefore some requests are unable to be fulfilled.

Food Allergies

Please note that all care is taken when catering for special requirements. It must be noted however that within these premises we handle nuts, seafood, shellfish, seeds, wheat, flour, eggs, yeast, fungi, animal fats and dairy products. Customers requests will be catered for to the best of our ability however the choice to order and consume a meal is the diner's responsibility. Should your dietary requirements be trend based then there is no cause for the disclaimer.



Breakfast Drinks

FRESH JUICE	Kids 6.50	7.50
Apple, Carrot, Celery & Beetroot / Watermelon, Pineapple & Orange OR Design your own Combo (max 4)		
FRUIT JUICE	Kids 4.50	6.50
Orange / Apple / Guava / Pineapple / Tomato / Mango & Banana OR Design your own Combo (max 4)		
SMOOTHIES	Kids 6.50	7.50
Banana - Yoghurt, milk, local honey & cinnamon Mango - Ice Cream & yoghurt Tropical - Passionfruit, banana, mango, guava & ice cream Acai Smoothie (Non Dairy)		
MILKSHAKE Malted add 50c	Kids 6.50	7.90
Strawberry / Caramel / Banana / Chocolate / Vanilla / Lime Iced Chocolate / Icd Mocha		
SOFT DRINK		4.00
Coke / Coke Zero / Lemonade / Ginger Beer / Iced Tea Lemon, Lime & Bitters / San Pellegrino Sparkling Water & plenty more choices (Please ask us)		
COFFEE	Small 4	Large 5
Flat White / Cappuccino / Latte / Long Black / Picollo / Bongo Long Macchiato / Espresso / Double Espresso / Albino / Mocha Hot Chocolate / Iced Latte / Turmeric Latte		
ICED COFFEE		6.00
EXTRAS		0.50
Decaf / Soy Milk / Almond Milk / Lactose Free / Hazelnut Vanilla / Caramel / Turmeric		
TEA POT		4.00
English Breakfast / Earl Grey / Green Tea / Spiced Chi Peppermint / Chamomile		