

Breakfast menu

7AM – 11:30AM

Breakfast

EGGS ON TOAST Chargrilled house-made sourdough with eggs your way	9.5
WOOD OVEN SARDINES Whole sardines on chargrilled sourdough, confit tomatoes, capers, rocket, burnt lemon and dill oil	18
AVOCADO ON TOAST Two poached eggs, Persian feta, cherry tomatoes, sourdough	18
MUSHROOMS ON TOAST Wild mushrooms, mushroom pate, crispy enoki mushrooms, two poached eggs & ciabatta	19
EGGS BENEDICT Two poached eggs, slow cooked ham hock, served on sourdough with hollandaise	18
BEETROOT CURED SALMON Poached egg, heirloom beetroots, fennel, watercress and crispy salmon skin (GF)	20
OMELETTE Zucchini and chorizo with parsley, toasted pinenuts and labneh (GF)	16
FRENCH TOAST Caramelised banana, pistachio gelato, fresh strawberries and a macadamia rumble	18
SEASONAL FRUIT This seasons fresh fruit with vanilla bean Greek yogurt (GF)	16
HOTCAKES Buttermilk hotcakes with raspberry sorbet, honeycomb, mixed nuts and seeds and fresh berries	18
BIG BREAKFAST Eggs your way on sourdough toast, pork sausage, bacon, haloumi, kale, roast tomato, and mushrooms	25
TURKISH EGGS Two poached eggs on top Greek yogurt with smoked paprika butter, sumac and pepita dukkah, chargrilled flat bread	16

Extras

AVOCADO / CHORIZO / CURED SALMON / BACON / HALOUMI	6 ea
MUSHROOMS / ROAST TOMATO / HASH / ROAST PUMPKIN	5 ea
SPINACH / KALE / HOLLANDAISE	4 ea

Kids

PANCAKES WITH ICE-CREAM, MAPLE SYRUP	9
BACON & EGGS ON TOAST	9

Smoothies

BREAKFAST TREAT Mixed berries, ice-cream, honey, full cream milk	10
GREEN SMOOTHIE Spinach, apple, cucumber, banana, ginger, coconut water (VEGAN)	10
MANGO COLADA Mango, orange, coconut milk (VEGAN)	10

Juice

FRESHLY SQUEEZED OJ	7
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We take your allergy & dietary requirements very seriously. Please advise at the time of booking & we will do our best to accommodate you.