

## **BREAKFAST**

**Eggs your way** gfo.....12.00  
toasted ciabatta / house relish

**Maple Granola** gf.....18.00  
passionfruit & coconut pannacotta / seasonal fruits / honey yoghurt

**Smashed Avocado** gfo.....16.00 / add 2 eggs 19.00  
house pumpkin bread / charred corn salsa / feta / grilled lime

**Breakfast Burger**.....17.00  
bacon / fried egg / chive hash brown / rocket / aioli / espresso  
bacon jam

**Brioche French Toast**.....18.50  
passionfruit curd / vanilla bean ricotta / lychee jelly / maple /  
pistachio honeycomb / berries

**Herb Roasted Portobello Mushrooms**.....19.50  
wilted spinach / poached eggs / shiraz reduction / ciabatta /  
balsamic roasted onions / gruyere sesame crumb

**Pan Seared Seasonal Greens**.....22.00  
citrus cured salmon / poached eggs / preserved lemon labne /  
pomegranate arils / toasted almonds / ciabatta

**Curried Cauliflower Fritters**.....19.00  
Dill & cucumber raita / poached eggs / pickled mustard seeds /  
wilted spinach / sumac

**Seared Chorizo**.....21.00  
chive hash brown / poached egg / beetroot relish / basil pesto /  
cherry tomatoes / coriander / shaved parmesan

**Omelette of the day**.....17.00

**Eggs Benedict** gfo.....19.00  
ciabatta / wilted spinach / poached eggs / hollandaise  
choice of ham / bacon / smoked salmon

**Toast with homemade spreads**.....7.00  
ciabatta or fruit loaf

### **Sides**

gluten free toast.....2.00

avocado / confit cherry tomatoes / mushrooms / bacon / citrus cured  
salmon / chive hash brown.....5.00