

7.00 am – 12.00 pm

Toast w/ Preserves , Sourdough, Seeded, Fruit or Gluten Free	7
Honey Roasted Granola w/ Malted Banana Smoothie, Caramelised Pecans, Winter Fruits & Raspberry Curd (v)	16
Almond Infused Oat & Chia Porridge w/ Christmas Spices, Poached Quince, Gingerbread Crumble & Honey Glaze (v)	16
Indulgent Crumpets w/ Salted Caramel, Corella Poached Pear, Vanilla Cream & Pistachio Praline (v)	16.5
Grilled Raclette Cheese Toast w/ Cauliflower Smash, Sauté Baby Spinach, Salsa Verde Infused Poached Eggs, Hazelnut Crumb & Crispy Pancetta	17.5
Smashed Avocado w/ Fetta, Crunchy Baby Peas, Sweet Potato Crisps & Egyptian Dukkah on Five Grain Toast (v)	19
Breakfast Salad – Roast Carrots, Parsnips & Beetroot, Green Leaves, Toasted Chickpeas & Freekah, Salted Goats Curd, Poached Egg & Pinenuts (v)	22
Vegan Tofu Frittata of Roast Pumpkin, Kale, Caramelised Onion, Zucchini, Toasted Almonds w/ Olive Infused Sourdough (v) (vg)	18
Smoked Ocean Trout & Avocado – Sweet Corn Pikelets w/ House Smoked Ocean Trout, Avocado Smash & Poached Eggs	22.5
SOM Croque Madame – Slow Cooked Beef Brisket, Three Cheese Béchamel, Spiced Pickle & Fried Egg	18.5
Breakfast Bun – Bacon, Fried Egg, Roquette, Caramelised Onion & Tomato Relish in a Brioche Bun	14.5
Open Free Range Omelette w/ Roast Mushroom, Leek & Provolone served w/ Toasted Sourdough (v)	18.5
Baked Eggs w/ Roast Peppers, Chorizo & Smoked Mozzarella	19
Free Range Eggs on Sourdough Toast (Poached or Fried)	10
Extras: Toast / Egg / Tomato	3
Mushrooms / Spinach / Potato Rosti	4
Smashed Avocado / Bacon /	
House Smoked Ocean Trout / Feta Cheese	5