

7.00 am – 12.00 pm

Toast w/ Preserves Sourdough, Seeded, Fruit or Gluten Free	7
Honey Roasted Granola w/ Banana & Blueberry Smoothie, Passionfruit Curd, Raspberries & Toasted Coconut (v)	16
Cinnamon & Almond Infused Porridge w/ Chia Seeds, Goji Berries, Cranberry Poached Pear & Maple Pecans (v) (vg)	15.5
Pancakes w/ Fresh Berries, Vanilla Mascarpone, Apple & Rhubarb Compote finished w/ Canadian Maple Syrup & Pistachio Brittle (v)	16.5
Grilled Brie on Croutons w/ Roasted Root Vegetables, Fried Egg & Walnut Crumbs (v)	17
Smashed Avocado w/ Beetroot Hummus, Yarra Valley Fetta, & Sumac on Five Grain Toast (v) (vga) (gfa)	19.5
Breakfast Salad w/ Sweet Potato, Spinach, Asparagus, Cauliflower, Hazelnuts, Bitter Leaves, Poached Egg & Blue Cheese Dressing (v) (gf)	22
Vegan Soft Shell Taco – Black Bean & Capsicum Stew w/ Corn Salsa, Avocado Mousse & Almond Mustard Aioli (v) (vg)	16
Sugar Cured Salmon & Smashed Avocado on Sweet Corn Fritters w/ Poached Eggs	22.5
Balsamic Roasted Portobello Mushrooms w/ Goats Cheese, Pancetta, Potato Rosti, Spinach Puree & Poached Eggs (gf)	18.5
Breakfast Bun – Bacon, Fried Egg, Caramelised Onion, Roquette & Tomato Relish in a Brioche Bun	14.5
Open Free Range Omelette w/ Ricotta, Spinach, Snow Peas, Pinenuts & Salsa Verde (v) (gfa)	18.5
Baked Eggs w/ Roast Peppers, Chorizo & Smoked Mozzarella	19.5
Free Range Eggs on Sourdough Toast (Poached, Scrambled or Fried)	10
Extras	
Toast / Egg / Tomato	3
Mushrooms / Spinach / Potato Rosti	4
Smashed Avocado / Bacon / Fetta Cheese	5
Cured Salmon	6

(v) vegetarian (vg) vegan (vga) vg option (gf) gluten free (gfa) gf option