

7.00 am – 12.00 pm

Toast w/ Preserves , Sourdough, Seeded, Fruit or Gluten Free	7
Honey Roasted Granola w/ Goji Berries, White Peach, Cherry Coulis & Vanilla Stracciatella Yoghurt	16
Mango Chia Pudding w/ Tropical Fruits, Passionfruit Curd, Coconut & Macadamia Crumble (v)	16.5
Pancakes w/ Fresh Berries, Vanilla Mascarpone, Blueberry Compote, Pistachios & Maple Glaze (v)	16.5
Crispy Beef Rib & Grilled Cheese on a Milk Bun w/ Pickled Onions & Fried Eggs	19.5
Smashed Avocado w/ Yarra Valley Fetta, Medley Tomato Salad & Egyptian Dukkah on Five Grain Toast (v)	19.5
Breakfast Salad w/ Honey Baked Carrots, Kale, Avocado, Chargrilled Cauliflower, Crispy Quinoa, Sesame Infused Fetta, Almonds & a Poached Egg (v) (gf)	22
Vegan Pea Smash w/ Almond Fetta, Sautéed Peppers, Pumpkin Puree & Pinenuts on Toasted Crumpet (v) (vg)	18
Sugar Cured Salmon & Avocado – Sweet Corn Pikelets w/ Sugar Cured Salmon, Avocado Smash & 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/ Zucchini, Tomato, Goats Cheese & Sourdough Toast (v)	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