

**7.00 am – 12.00 pm**

<b>Toast w/ Preserves</b> Sourdough, Seeded, Fruit or Gluten Free	<b>7</b>
<b>Honey Roasted Granola</b> w/ Banana & Blueberry Smoothie, Lychee & Berry Salad, Toasted Coconut & Chia Seeds (v)	<b>16.5</b>
<b>Waffles</b> w/ Fresh Berries, Banana & Nutella Chocolate Sauce (v)	<b>18</b>
<b>Vanilla Yoghurt Bowl</b> w/ Fresh Peaches, Macadamia Crumble, Apricot Coulis & a Raspberry Meringue (v)	<b>15</b>
<b>Grilled Brie on Sourdough</b> w/ Roasted Figs & an Apple, Pomegranate & Green Leaf Salad (v)	<b>17.5</b>
<b>Smashed Avocado</b> w/ Yarra Valley Fetta, Heirloom Tomatoes & Egyptian Dukkah on 5 Grain Toast (v) (gfa) (vga)	<b>19.5</b>
<b>Breakfast Salad</b> – Pumpkin, Spiral Beetroot, Chargrilled Zucchini, Almonds, Ashed Goats Cheese, Baby Spinach, Poached Egg & Citrus Dressing (v) (gf) <b>22</b>	
<b>Vegan Soft Shell Taco</b> – Black Bean & Capsicum Stew w/ Corn Salsa, Avocado Mousse & Almond Aioli (v) (vg)	<b>16</b>
<b>Sugar Cured Salmon &amp; Smashed Avocado</b> on Cauliflower & Cheddar Fritters w/ Poached Eggs	<b>22.5</b>
<b>Balsamic Roasted Portobello Mushrooms</b> w/ Goats Cheese, Pancetta, Potato Rosti, Spinach Puree & Poached Eggs	<b>18.5</b>
<b>Breakfast Bun</b> – Bacon, Fried Egg, Caramelised Onion, Roquette & Tomato Relish in a Brioche Bun	<b>14.5</b>
<b>Open Free Range Omelette</b> w/ Snow Peas, Spinach, Baby Peas, Ricotta, Salsa Verde & Toasted Pinenuts (v) (gfa)	<b>18.5</b>
<b>Baked Eggs</b> w/ Roast Peppers, Chorizo & Smoked Mozzarella	<b>19.5</b>
<b>Free Range Eggs on Sourdough Toast</b> (Poached, Scrambled or Fried)	<b>10</b>
<b>Extras</b>	
Egg / Tomato	<b>3</b>
Toast	<b>3.5</b>
Mushrooms / Spinach / Potato Rosti	<b>4</b>
Smashed Avocado / Bacon / Fetta Cheese	<b>5</b>
Cured Salmon	<b>6</b>

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