

7.00 am – 12.00 pm

Toast w/ Preserves , Sourdough, Seeded, Fruit or Gluten Free	7
Honey Roasted Granola w/ Kiwi Fruit, Lychee, Watermelon Salad, Pomegranate Jelly & Acai Infused Yoghurt (v)	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
Triple Cream Brie on Toast w/ Onion Soubise, Fresh Herbs, Chargrilled Cauliflower, Sautéed Kale & a Fried Egg (v)	18.5
Smashed Avocado w/ Yarra Valley Fetta, Medley Tomato Salad & Egyptian Dukkah on Five Grain Toast (v)	19.5
Breakfast Salad - Chargrilled Summer Vegetables, Peas, Corn, Black Rice Puffs, Toasted Almonds, Lemon Ricotta & Poached Egg (v) (gf)	22
Vegan Pea Smash w/ Almond Fetta, Sauté 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/ Asparagus, 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 / Feta Cheese	5
Cured Salmon	6