

BREAKFAST

8:30AM — 11:00AM

TOAST & CONDIMENTS 10
CHOICE OF CONDIMENTS: HONEY, VEGEMITE,
JAM, PEANUT BUTTER

WAFFLES (2 EACH) 18
SEASONAL FRUIT, PEPE SAYA BUTTER,
MAPLE SYRUP, LEMON BALM
OPTION: HONEY MASCARPONE,
PISTACHIO CRUMBLE

SMASHED AVO 23
SOURDOUGH, SMASHED AVOCADO,
POACHED EGGS, HEIRLOOM TOMATOES,
POMEGRANATE, HAZELNUT, DUKKHA, BASIL OIL,
RED RADISH

CORN FRITTERS 22
CORN PUREE, TOMATO SALSA, BEETROOT
RELISH, POACHED EGG, SUMAC, HERBS

EGGS YOUR WAY 18
SOURDOUGH, EGGS YOUR STYLE,
PEPE SAYA BUTTER, HERBS

CRAB OMELETTE 28
SPANNER CRAB, CORN, GARLIC, CHIVES,
CHOPPED CHILLI, SESAME SOY DRESSING,
COCONUT, HERBS, SOURDOUGH TOASTED

BACON & EGG ROLL 15
BRIOCHE BUN, CRISPY BACON, TWO FRIED EGGS,
BABY SPINACH, HOUSE-MADE TOMATO RELISH,
AIOLI, CARAMELISED ONION, SALAD

SIR EGG BENNY 24
SOURDOUGH, WILTED SPINACH, SMOKED HAM,
HOLLANDAISE, POACHED EGGS, CHIVES,
CRESS, CORIANDER HERBS
SUBSTITUTE: CITRUS SMOKED SALMON OR BACON

BIG BREAKFAST 29
CHICKEN & CHEESE SAUSAGE, BACON,
TOMATO, HASH BROWN, SMASHED AVOCADO,
MUSHROOM, SOURDOUGH, EGGS YOUR WAY

SIDES

HASH BROWNS 4
BACON 6
SALMON 8
MUSHROOM 6
1/2 AVOCADO 5
ROASTED TOMATOES 4
SAUSAGES 7
SHOESTRING FRIES 10
SOURDOUGH 4

KIDS MENU

SCRAMBLED EGGS (BRIOCHE BREAD) 10
BACON & EGG ROLL (1 EGG) 10
WAFFLES 12
(ICE CREAM, FRUIT, MAPLE SYRUP)

*PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS
VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF) DAIRY FREE (DF)