



BREAKFAST MENU

8.30AM – 11.00AM

Toast and Spreads (GFA) 10

Sourdough, Pepe Saya Butter, jam, peanut butter, honey or vegemite

Eggs Your Way (GFA) 16

Fried, scrambled or poached free range eggs with toasted sourdough & Pepe Saya Butter
Check sides for more options

Avocado Toast (GFA, DFA) 23

Toasted sourdough, smashed avocado, poached eggs, whipped ricotta, heirloom tomato, macadamia, red radish, basil oil

Crab Omelette 28

Spanner crab, corn, garlic, chives, chopped chilli, sesame soy dressing, coconut, herbs, toasted sourdough

Bacon & Egg Roll 17

Brioche bun, crispy bacon, fried egg, hash brown, Swiss cheese, house made tomato relish, aioli, caramelised onion, rocket.

Eggs Benedict 24

English muffin, sautéed baby spinach, smoked salmon, hollandaise sauce, poached eggs, chives
Substitute smoke ham or bacon

Granola 18

House baked granola, yogurt, seasonal fruits, coconut chips & honey
Option VG coconut yogurt 2

Turkish Cilbir Eggs 22

Poached eggs, labneh, chilli brown butter, focaccia, herbs
Add: Bacon 6 Smoked salmon 7.5

Pancake 18

Seasonal fruit, honey mascarpone, maple syrup, pistachio, lemon balm

Brunch Bowl 22

Fried egg, mushroom, broccolini, avocado, beetroot relish, pickled cauliflower, hummus, almonds, herbs, focaccia

Hummus Lamb (DF, GFA) 27

Hummus with 12-hour slow-cooked lamb, pine nuts, mint salsa, olives & focaccia

SIDES

Eggs (Scrambled/Fried/Boiled) 3

Hash Brown 4

Bacon 6

Smoked Salmon 7.5

Sautéed Mushroom 6

½ Avocado 5

Heirloom Tomatoes 5

Whipped Ricotta 5

Hummus 5

Labneh 5

Taramasalata 6

Sautéed Baby Spinach 5

Sourdough 4

Focaccia 6

12-Hour Slow Cooked Lamb 12

Please note a 10% surcharge applies on Sundays and 15% on public holidays.
Kindly inform our staff of any allergies or dietary requirements.