

Breakfast

MENU

Eggs on toast Fried, poached or scrambled with toasted sourdough (gfo)	\$15
Omelette Smoked leg ham, camembert, house-made apple & tomato chutney, toasted sourdough (gfo) OR Truffle mushroom medley, wilted spinach, parmesan fondue, crispy enoki, toasted sourdough (v, gfo)	\$22
Avo smash Smashed avocado, corn bread, maple bacon, poached eggs, whipped fetta, tomato salsa	\$24
Eggs benedict Poached eggs, spinach, hollandaise, sourdough toast bacon, ham or smoked salmon (gfo)	\$24
Breakfast burger Bacon, fried egg, house-made hashbrown, tomato chutney, cheese, hollandaise, potato bun (gfo)	\$19
Big breakfast Eggs your way, bacon, toasted sourdough, chipolatas, spinach, mushrooms, house-made hashbrown, tomato, spiced beans (gfo)	\$29
The Mediterranean Toasted Turkish bread, crushed herb tomatoes, poached eggs, grilled halloumi, dukkha, spiced yoghurt (veg)	\$23
French toast French brioche, bruléed orange, cinnamon mascarpone, spiced orange syrup, dark chocolate, macadamia (veg)	\$22
Buttermilk pancakes Buttermilk fluffy pancakes, blackberry compote, strawberry & mint salsa, vanilla ice cream, maple syrup, salted coconut (veg)	\$19
Acai pannacotta Margaret River GF granola, seasonal fruit, caramelised apples, blackberry compote, whipped honey (veg, gf)	\$22

SIDES

Toast, mushrooms, fetta, hollandaise, spinach \$3

Beans, halloumi, hash brown, avocado, bacon, ham \$5

Smoked salmon, chipolatas, chicken \$6

*15% surcharge on all public holidays, Dishes may contain traces of nuts
No changes to dishes unless for dietary requirements*

