



A LA CARTE BREAKFAST

Available Monday to Friday 9.30am - 11.00am

CLASSICS

Oven Baked Eggs 22
Chorizo, cherry tomato, thyme, capsicum & goats cheese served with sourdough toast (GFO)

Egg on Toast 18
Two eggs your way, sourdough toast (GFO)

French Omelette (3 Eggs) 22
Vegetarian omelette, onion, tomatoes, spinach, mushroom, mozzarella cheese (GF)
or ham, mushroom, tomato, cheese (GF)

Eggs Royale 22
Smoked salmon (M), poached eggs, hollandaise, toasted English muffin & roquette

Eggs Benedict 22
Ham, poached eggs, hollandaise, toasted English muffin & roquette

SWEET TREATS

Fruit & Nut Granola 18
Yogurt, honey and caramelised berries

Creamy Rice Milk Oats Porridge 20
Fresh seasonal fruit and maple syrup (GF, VGN)

French Toast 22
Berries, vanilla ice cream and honey

Orange & Poppy Seed Pancakes 18
Cream, poached apples and salted caramel sauce

LIGHT & HEALTHY

Fresh Seasonal Fruit Plate (GF, VGN) 15

Avocado on Sourdough 22
Grilled field mushrooms, sautéed spinach & cherry tomato salad (GFO)

SIDES \$6 EACH

Crispy bacon (GF), Beef chipolata (GF), Hash brown (3)
Toasted sliced bread and butter (GFO), Smoked salmon, Grilled Herb Tomatoes (GF),
Baked beans (GF, VGN), Sauteed Mushrooms (GF, VGN)

beverages

Apple, Orange or Pineapple Juice	5
Espresso Coffee: Flat white, Latte, Cappuccino, Long black, Macchiato, Hot Chocolate	5.50
Alternative milks Skim Milk, Almond Milk, Oat Milk, Soy Milk	0.50
Protein Smoothie Chocolate Honeycomb or Banana Honey Cinnamon	10
Coconut Water	10

(A) denotes Australian (I) denotes Imported (M) denotes Mixed Origin
(GF) denotes gluten-free (DF) denotes dairy-free

While we endeavour to cater for special dietary requirements, we are unable to guarantee dishes are entirely free of all traces of allergens.