

# breakfast

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<b>fresh croissant</b> <sup>v</sup>	\$6
+ ham and cheese	<i>add</i> \$3
<b>*toast</b> australian condiments, butter <sup>v</sup>	\$8
<b>*eggs + toast</b> poached, scrambled, fried or boiled <sup>v</sup>	\$13
<b>eggs benedict</b> smoked ham hock, hollandaise + english muffin	\$21
<b>*bacon + eggs</b> thick cut bacon, tomato, dressed kale, toast	\$23
<b>*avocado</b> slow cooked tomato, red cabbage sauerkraut, toast <small>vn</small>	\$19
<b>corn fritter</b> smoked capsicum salsa, rocket, fennel <sup>v</sup>	\$23
<b>banana french toast</b> maple syrup, walnuts, vanilla, cream cheese <sup>v</sup>	\$17
<b>pancakes</b> summer compote, vanilla ice cream, burnt white chocolate <sup>v</sup>	\$18
<b>granola</b> yoghurt, strawberries <sup>v gf</sup>	\$15

\*gluten free bread available

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<b>fresh juices</b> chef's daily selection	\$8
<b>spiced banana</b> , vanilla ice cream, honey, cinnamon <sup>v gf</sup>	\$9
<b>berry lassi</b> , mixed berries, yoghurt, agave <sup>v gf</sup>	\$9
<b>carribbean coconut</b> , mango, kiwi, turmeric <sup>v df gf</sup>	\$9
<b>barista tea &amp; coffee</b>	\$4.5
<b>iced coffee/chocolate/mocha/tea</b>	\$6
<b>voss 375ml sparkling/still</b>	\$5
<b>voss 800ml sparkling/still</b>	\$8
<b>soft drinks</b> pepsi, pepsi max, lemonade, solo, dry ginger, llb	\$4

dietary key: gf – gluten free \* | nf - nut free\* | v – vegetarian | vn – vegan | df – dairy free

\*although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. please inform your waiter if you have severe allergies.