

breakfast

fresh croissant ^v	\$6
+ add ham and cheese	+ \$3
*toast Australian condiments, butter ^v	\$8
*eggs benedict smoked ham hock, hollandaise & English muffin	\$21
smashed avocado on oven roasted sweet potato, baby spinach, chargrilled corn & dukkah	\$19
+ add poached egg	+\$2.50 ea
buttermilk pancakes	\$18
berry compote, vanilla ice cream, maple syrup ^v	
mixed root vegetable fritter roquette leaves, smoked capsicum salsa, sour cream	\$20
+ add poached egg	+\$2.50 ea
warm porridge	\$15
apple, rhubarb and ginger compote, fresh apple matchsticks and sprinkle of cinnamon	

*gluten free bread available

Please note on public holidays a 10% surcharge will be added to your bill

build your own

2 eggs your way on toast
(poached, fried, scrambled or boiled)
seasoned with sea salt, pepper,
sweet paprika & black sesame seeds,
garnished with slow cooked tomato
with rocket, garlic with 2 slices of
buttered toast
\$13

**slow cooked trussed cherry
tomatoes** with garlic, herbs &
thyme salt
\$5

streaky bacon/ham hock
\$6

smashed avocado with
olive oil, sea salt, spring onion
+ lime juice
\$6

field mushrooms with garlic,
herbs, lemon & olive oil
\$6

breakfast beans cooked with
chorizo and parsley
\$6

mixed vegetable fritter
with/or beetroot relish
\$6

**pork ginger &
sage chipolatas**
\$6

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.

continental table - \$25pp

Includes cold cut cheese, ham, selection of fruits, yogurts, muesli, selection of the house baked pasties and bread, coffee/tea station, juices.

continental upgrade - \$12pp

2 eggs your way

(poached, fried, scrambled, or boiled)

seasoned with sea salt, fresh cracked pepper, sweet paprika & black sesame seeds

+ choose any 2 sides for your egg dish:

streaky bacon or ham hock

slow cooked trussed cherry tomatoes with garlic, herbs & thyme salt

smashed avocado with olive oil, sea salt, spring onion & lime juice

field mushroom roasted with garlic, herbs, lemon & olive oil

breakfast beans cooked with chorizo and parsley

mixed vegetable fritter with/or beetroot relish

pork ginger and sage chipolatas

something sweet

buttermilk pancakes berry compote, vanilla ice cream, maple syrup