

BREAKFAST MENU

Seasonal Fruit <i>Pot set yoghurt, house baked granola</i>	\$15
Freshly Baked Croissant <i>Cultured butter, jam</i>	\$7
Freshly Baked Croissant <i>Double smoked ham, provolone cheese</i>	\$9
Toasted Fruit Loaf <i>Whipped ricotta, strawberries, honey, cinnamon</i>	\$12
Smashed Avo <i>Toasted sourdough, oven baked tomato, basil, pecorino, vin cotta</i>	\$15
Bacon and Egg Burger <i>Maple bacon, free range fried egg, rocket, tomato relish</i>	\$9
Spanish Omelette <i>Open omelette, 3 free range eggs, chorizo, onion, capsicum with rocket, basil, toasted sourdough (Egg white option available)</i>	\$19
Smoked Trout Omelette <i>Open omelette, 3 free range eggs, smoked trout, sour cream baby spinach, shallot, capers, toasted sourdough (Egg white option available)</i>	\$19



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Eggs Benedict \$18
2 poached free range eggs, English muffin, double smoked ham, hollandaise

Eggs Florentine \$18
2 poached free range eggs, English muffin, wilted spinach, hollandaise

Vegetarian Calabrian Baked Eggs \$18
House made bean and tomato ragu, field mushroom, free range egg, provolone cheese, toasted sourdough

Calabrian Baked Eggs \$19
House made bean and tomato ragu, pancetta, free range egg, provolone cheese, toasted sourdough

2 Free Range Eggs \$12
Poached, fried or scrambled, toasted sourdough

Sides

House made bean and tomato ragu \$4

Field mushrooms \$4

Roasted roma tomato \$4

Pork and fennel chipolata sausage \$5

Maple cured bacon \$5

Coffee/Tea (0.50c extra for almond milk) \$3.50

Cup \$4

Mug \$4

Juices \$6

Orange (100% Orange)

Green (Apple, Cucumber, Celery, Kale, Lemon)

Watermelon (Watermelon, Apple, Lemon)

