



BREAKFAST

Fruit Toast with house made preserves **V 7.5**

Paleo granola, poached pears, vanilla yoghurt **GF, V 15**

Banana & Walnut bread, espresso whipped butter, maple syrup **V 12.5**

Toasted rye bread, avocado, lime, chilli & poached eggs **V 16.5**

Breakfast Chimmichanga- Crispy tortilla, fried eggs, bacon, conqueso cheese sauce, avocado and mozzarella cheese **16.5**

Moroccan Baked Eggs, Tomato, Capsicum, Spices & Fetta **18**

Eggs benedict- poached eggs, hollandaise, ham, wilted spinach **GFA 19**

Buttermilk Pancakes, Berries, Double Cream, Ice Cream **V 14**

Turkish Sausage, Scrambled Eggs, Roast Tomato & Orfas Turkish Bread **19**

Spanish Omelette with Chorizo **GF, V 23.5**

Zucchini, sweet corn & sweet potato fritters, rocket, spicy guacamole, poached eggs **V 19.5**

Saganaki Cheese, poached eggs, avocado, Cherry tomato **V 20**

Green juice – green apples, kale, cucumber, spinach, ginger, lemon juice **9**

Build Your Own Grill

2 eggs on toasted ciabatta **12**

Add:

Bacon **5**

Baked beans **4**

Smoked Salmon **4.5**

Chipolatas **3**

Spinach **4**

Corned Beef Hash **6**

Field mushrooms **4.5**

Hash **4**

Toast **4**

Blistered cherry tomatoes **2.5**

GFA- Gluten Free available V- Vegetarian

10% Public Holiday Surcharge Applies on Relevant Days