BREAKFAST MENU

CABANA ROLL / 19.5 *VG, GF*
Bacon, tasty cheese, fried egg, rocket, tomato, relish, aioli.
For vegetarian swap bacon for haloumi. Wrap option available.
GF roll +4, hashbrown +3.5, avo +2.5

CALI BURRITO / 21 *VG*
Scrambled eggs, bacon, cheese, hash brown, salsa & sour cream in a wrap
Add avo +2.5. For vegetarian swap bacon for avocado

BREAKKY BRUSCHETTA / 21 *VG, GF*
Smashed avocado on Sourdough with cherry tomatoes, crumbled feta, balsamic glaze and 1 poached egg.
Add bacon +6 / smoked salmon +7.5 / extra egg +5

EGGS BENEDICT / 24.5 *VG, GF*
2 poached eggs, hollandaise sauce on Sourdough.
Choose bacon , avocado or smoked salmon +2

LAMB BENEDICT / 26.5 *GF*
2 poached eggs, slow cooked lamb shoulder, hollandaise sauce on Turkish.

PANCAKES / 23.5 *VG*
With Mascarpone cream, maple syrup and seasonal fruit. Add bacon +6

FARMER FRITTERS / 27.5 *VG, GF*
Sweet corn and zucchini fritters with avocado, Portobello mushroom, rocket, tomato relish, crumbled feta and 1 poached egg.
Add bacon +6, salmon +7.5, extra egg +5

FALAFELICIOUS / 27.5 *VG, GF*
Quinoa tabouleh, grilled broccolini, dukkha hummus, mint yoghurt, falafels.
Add poached egg +5, feta +5, slow cooked lamb + 7

EGGS ON TOAST / 16 *VG, GF*
Choose poached, fried or scrambled, on sourdough

CHILLIE SCRAMBLED EGGS / 21 *VG, GF*
Scrambled eggs on sourdough with chillie, crumbled feta and fried shallots

BIG BREAKFAST / 29 *GF*
Poached on Sourdough with bacon, tomato, mushroom and hashbrown

BANANA BREAD / 12
Served with: Mascarpone, and Maple Syrup

BACON & EGG ROLL / 14 *GF*
With BBQ sauce. Add Cheese +2, Hash Brown +3.5 , GF roll + 4

SEEDED SOUR DOUGH TOAST / 9.5
Jam, Vegemite, Peanut Butter or Nutella

RAISIN TOAST / 9.5

BOWLS

WELLNESS BOWL / 20 *VG, GF*
Matcha Chia Pudding with Almond Milk, Yogurt,
GF Paleo Granola & Seasonal Fruit

ACAI BOWL / 20 *VG, GF*
Acai, GF Paleo granola, shaved coconut, seasonal fruit.
Add peanut butter +2.5

EXTRAS

Hashbrown	+ 3.5
Extra egg/Avocado/Grilled tomato	+ 5
Portobello mushroom / crumbled feta	+ 5
Bacon / Haloumi	+ 6
Tasmanian smoked Salmon	+ 7.5

Please be aware that our kitchen handles gluten, dairy, nuts, eggs, soy, sesame, and other allergens.
Despite our best efforts we cannot guarantee that any dish is completely free of allergens.

VG= vegetarian available, GF= gluten free available