



BREAKFAST MENU

8.30AM – 11.00AM

Toast and Spreads (GFA) 10	Granola 18
Sourdough, Pepe Saya Butter, jam, peanut butter, honey or vegemite	House baked granola, yogurt, seasonal fruits, coconut chips & honey <i>Option VG coconut yogurt 2</i>
Eggs Your Way (GFA) 16	Turkish Cilbir Eggs 22
Fried, scrambled or poached free range eggs with toasted sourdough & Pepe Saya Butter <i>Check sides for more options</i>	Poached eggs, labneh, chilli brown butter, focaccia, herbs <i>Add: Bacon 6 Smoked salmon 7.5</i>
Avocado Toast (GFA, DFA) 23	Pancake 18
Toasted sourdough, smashed avocado, poached eggs, whipped ricotta, heirloom tomato, macadamia, red radish, basil oil	Seasonal fruit, honey mascarpone, maple syrup, pistachio, lemon balm
Crab Omelette 28	Brunch Bowl 22
Spanner crab, corn, garlic, chives, chopped chilli, sesame soy dressing, coconut, herbs, toasted sourdough	Fried egg, mushroom, broccolini, avocado, beetroot relish, pickled cauliflower, hummus, almonds, herbs, focaccia
Bacon & Egg Roll 17	Hummus Lamb (DF, GFA) 27
Brioche bun, crispy bacon, fried egg, hash brown, Swiss cheese, house made tomato relish, aioli, caramelised onion, rocket.	Hummus with 12-hour slow-cooked lamb, pine nuts, mint salsa, olives & focaccia
Eggs Benedict 24	
English muffin, sautéed baby spinach, smoked salmon, hollandaise sauce, poached eggs, chives <i>Substitute smoke ham or bacon</i>	

SIDES

Eggs (Scrambled/Fried/Boiled) 3	Hummus 5
Hash Brown 4	Labneh 5
Bacon 6	Taramasalata 6
Smoked Salmon 7.5	Sautéed Baby Spinach 5
Sautéed Mushroom 6	Sourdough 4
½ Avocado 5	Focaccia 6
Heirloom Tomatoes 5	12-Hour Slow Cooked Lamb 12
Whipped Ricotta 5	

Please note a 10% surcharge applies on Sundays and 15% on public holidays.
Kindly inform our staff of any allergies or dietary requirements.