



BREAKFAST

Eggs on Toast <i>v/gf</i>	\$12
eggs cooked your way, sourdough make it a big breakfast by adding some extras	
Croque Monsieur Bread Pudding	\$18
thick cut sourdough, leg ham, gruyere, mustard, lemon dressed leaves, relish, slow cooked egg	
Granola Clusters <i>vg/gf</i>	\$16
housemade coconut labne, apple berry cinnamon slaw	
Eggs Benny <i>vo/gfo</i>	\$18
fresh spinach, toasted turkish, leg ham, slow cooked eggs, hollandaise	
Smashed Avo & Salmon <i>vo/vgo/gfo</i>	\$24
toasted turkish, house cured salmon, smashed avocado, pickled red onion, pistachio dukkah, baby kale	
Cinnamon Scroll Pancakes <i>v</i>	\$18
cream cheese drizzle, strawberries	
Keto Bowl <i>gf</i>	\$20
crispy bacon, chorizo, roasted mushroom, pickled red onion, fresh leaves, haloumi, fried egg	
Truffle Mushroom Toast <i>v/vgo/gfo</i>	\$18
sourdough, truffle roasted mushroom, poach egg, feta, candied pepitas, rocket	
Breakfast Bagel <i>gfo</i>	\$20
bacon, easy over fried eggs, onion jam, cheddar, relish, spinach, hash browns	
Cheesy Cornbread Waffles	\$20
maple bacon ice cream, crispy bacon, jalapeno syrup	

EXTRAS

Tomatoes / Mushrooms / Hash Browns / Housemade Beans	\$3
Bacon / House Cured Salmon / Haloumi	\$5

(v) vegetarian / (vg) vegan / (gf) gluten free / (o) option

For any allergens, please see staff.

Our chefs take pride in the flavour creation of each dish
and respectfully decline swapping items on the menu.

Check out our extras if you would like to add more to each dish.