

Winter Breakfast

TOASTED SOURDOUGH
Butter, seasonal jam V \$9

WARMED BANANA BREAD
Maple syrup and butter V \$8

TOASTED CROISSANT
Smoked ham, cheddar cheese, house made tomato chutney \$12

MIXED GRAIN PORRIDGE
Poached winter fruits, Inca berries, mulberry jam, walnuts GF VG \$16

SMASHED AVOCADO ON TOASTED SOURDOUGH
Goats feta, marinated tomato, basil, lemon V \$17 Add poached eggs (2) \$4

EGGS
Scrambled or poached, house made tomato chutney, sourdough \$14 add bacon \$4

SCRAMBLED EGG AND BACON ROLL
American cheese, toasted milk bun, house made tomato chutney \$16
Add avocado \$4

COCONUT VEGAN CRUMPETS \$15
Peanut butter and banana jam VG OR with Pepe Saya butter, beer honeycomb & ricotta. For both condiments add \$4

RODRIGUEZES SAUSAGE JAFFLE
Smoked ham hock, cannellini bean, mozzarella, quince & apple chutney \$14

BLUE SWIMMER CRAB OMELETTE
Oyster mushrooms, XO sauce, chilli oil, coriander, cashew, crispy shallot GF \$26

ROASTED GARLIC MUSHROOMS
Morpeth vegetable spring roll, crispy kale, black onion mayonnaise, shishito jam VG \$21

SAMBAL CHILLI SCRAMBLED EGGS
Served on toasted sourdough, coconut yoghurt, sriracha, green papaya salad, cashew, crispy shallot \$20
Add avocado \$4

AUSTRALIAN SALMON GRAVLAX
Crispy onion pancake, fried eggs, horseradish crème fraiche, kohlrabi, apple, native finger lime, salmon roe & mustard leaf \$29
Add a glass of Usher Tinkler Prosecco \$11

sides

marinated cherry tomatoes / house made tomato chutney / sauteed kale / coconut yoghurt \$3

eggs (two) / smashed avocado / mushrooms / bacon / hash browns / goats feta \$4

salmon gravlax / spring rolls \$6

gluten free bread supplement \$3

children

Scrambled eggs on toast

Coconut crumpet with ice-cream, maple syrup and berry compote

\$12 each, includes a popper
12 years old and under