

# Breakfast



**Bombolini**, warmed nutella filled Italian doughnut \$9 **V**

**Baked leg ham & Cheddar Cheese Croissant**, with mustard glaze & slow roasted tomato chutney \$12

**Toasted Muesli**, kombucha poached pears, kiwi fruit, strawberries, mandarin, grapefruit, pomegranate passionfruit & coconut yoghurt \$16 **GF, V, DF**

**Overnight Oats & Chia Pudding Jar**, fresh and baked apples, rhubarb compote, bananas, kiwi, cocoa & coconut ball \$16 **V, DF**

**Smashed Avocado on Toasted Soy & Linseed Sourdough**, fresh basil, pickled onions, Danish feta, turmeric kale chips, local microgreens & hemp seed \$17 **GFO**

**Quinoa, Activated Buckwheat & Millet Porridge**, coconut milk, poached quince, pomegranate, almond butter, coconut whip & toasted pistachio \$18 **GF, V, DF**

**Bacon & Fried Egg Roll**, toasted turkish with slow roasted tomato chutney \$15 **GFV**

**Eggs your way** (poached, scrambled or fried), streaky bacon, slow roasted tomato chutney, soy & linseed sourdough, \$16 **GFV**

**Sambal Chilli Scrambled Eggs on Sourdough**, coconut yoghurt, green papaya, sriracha, crushed cashews, crispy shallots, fresh coriander, lime, soy & linseed sourdough \$19 add avocado \$5

**Middle Eastern Falafel Bowl**, quinoa, broccolini, kale, yoghurt, carrot hummus, pickled beetroot, roast pumpkin, pomegranate ,seeds & nuts \$21 Add poached egg \$3 **GF, V, VV**

**Buttermilk Pancake Stack with Passionfruit Curd**, fresh chia, kiwi, strawberry, kombucha poached pears, banana & kafir lime agave syrup \$20 **V**

**American Waffle Stack**, streaky bacon, Canadian maple, vanilla bean ice cream, fairy floss & strawberries \$22

**Huevos Rancheros (Mexican Baked Eggs)**, mixed beans, sweet potato, spiced tomato, guacamole, fried Mexican cornbread \$21 **GF, V, DF**

**Garlic butter & Tyme Roasted Portobello Mushrooms**, rainbow chard, grilled halloumi, kale & cashew pesto, potato hash \$20 **GFO, V**

**Zucchini & Green Pea Fritters**, poached eggs, streaky bacon, crème fraiche, kale pesto & slow roasted tomato chutney \$23

**Wood-Smoked Ocean Trout Open Omelette**, herb crème fraiche, salsa verde, apple celery, snow pea vine & parmesan \$21

**Eggs Benedict**, shaved leg ham or streaky bacon, rainbow chard, slow roasted tomato chutney, hollandaise on soy & linseed sourdough \$20 with smoked salmon \$24 **GFV**

**GF = Gluten Free, DF = Dairy Free, GFV = Gluten Free Variation, V = Vegan, VV = Vegan Variation**

## Extras

## From the Bakery

Mushrooms / Bacon / Pork Sausage / \$4.0

Hash Browns (2) \$4, Fresh Tomato / Spinach \$3

Eggs (2) / Avocado \$5 Haloumi \$x

Smoked Tasmanian Salmon \$6

Dukkah or Seeds \$2

Banana Bread \$9

Raisin Toast (thick cut, 2 slices) \$7

Croissant, Soy & Linseed Sourdough or White with your choice of Hanks Jam, nutella, vegemite, honey or peanut butter \$8

\*Table service only. Please take note of your table number when finalising your bill at cafe front counter.