

BREAKFAST MENU | 0630 – 1130

Toast | Sourdough \$6.5 / Bread in Common Fruit Loaf \$7.5 – with berry jam, marmalade, peanut butter, vegemite, or honey

House Toasted Muesli | with yoghurt and seasonal fruits \$14 V

House Gluten-free Granola | with yoghurts and seasonal fruits \$14 V, GF

Acai Bowl | with granola and seasonal fruits \$16 V, GF

Free-Range Eggs on Toast | Poached or fried eggs on sourdough \$12.5 V, GF*

Scrambled eggs on Toast | \$13.5 V, GF*

Value Big Breakfast | Free-Range poached or fried eggs, bacon, chipolatas, sourdough \$15

Full Breakfast | Poached or fried eggs, bacon, chipolatas, spinach, baked beans, sautéed mushrooms, hash brown, sourdough \$19

Halloumi Breakfast | Grilled halloumi, sautéed mushrooms, avocado, seasonal greens, tomatoes, sourdough \$17 V, GF*

Vegetarian Omelette | Three-egg omelette with tomatoes, spinach, mushroom, and cheese, sourdough \$15 V, GF* Add ham +\$2

Bruschetta | Avocado bruschetta with feta and bacon on sourdough \$16 GF*

Hollandaise Eggs | Poached eggs, ham and rocket on sourdough with hollandaise sauce \$16

Salmon instead +\$2

Smashed Pumpkin | with feta, rocket, basil pesto and poached eggs on sourdough \$17 V, GF*

Italian Sausage | Spicy sausage, scrambled eggs, rocket on sourdough \$17 GF*

Pancake Stack | Banana or blueberry pancake stake, cream, cashew and almond garnish \$15 V

Add icecream \$2

Nourish Bowl | Chicken OR poached eggs, quinoa, roasted veggies, seasonal greens, avocado, cashews and walnuts, lemon mustard dressing \$17 V

Vegan Nourish Bowl | Tofu, mushroom, quinoa, roasted veggies, seasonal greens, avocado, cashews and walnuts, lemon mustard dressing \$17 Vegan

Extras

Eggs scrambled instead + \$1.5; spreads on side +\$1

Sautéed mushrooms, baked beans, hash browns \$3

Italian sausage, chipolatas, bacon, avocado, two eggs your way, fried chips \$4