

Breakfast Menu

BANANA BREAD / 9.5

Served with Mascarpone cream and maple syrup



BACON & EGG ROLL / 10.9

with bbq sauce. Add cheese +1, hash brown +3, GF roll + 3



CABANA ROLL / 17

Bacon, cheese, fried egg, rocket, tomato, relish, aioli. For vegetarian option swap bacon with haloumi. GF roll +3, hashbrown +3, avo +2.5



CALIFORNIAN BURRITO / 19

Scrambled eggs, bacon, cheese, hash brown, salsa & sour cream in a wrap
Add avo +2.5. For vegetarian swap bacon for avocado



ITALIAN EGG / 19

Smashed avocado on Sourdough with cherry tomatoes, crumbed feta, dukkha, balsamic glaze and 1 poached egg.
Add bacon +5 / smoked salmon +7 / extra egg +3



EGGS FLORENTINE / 18

2 poached eggs, spinach, hollandaise sauce on Sourdough.
Add bacon +5, avocado+4, smoked salmon +7



HOMEMADE PANCAKES / 18

With Mascarpone cream or ice cream, maple syrup and seasonal fruit. Add bacon +5



GARDEN FRITTERS / 22

Sweet corn and zucchini fritters with avocado, pico de gallo, coriander, feta and 1 poached egg. Add bacon +5, salmon +7, extra egg +3



BUDDHA BOWL / 23

Kale, quinoa, chickpeas, mint, spinach, cherry tomatoes, mushroom, roasted pumpkin, avocado, homemade green goddess sauce. Add poached egg +3, bacon +5, salmon +7, feta +4



EGGS ON TOAST / 12

Choose poached, fried or scrambled +1, on sourdough



KIDS MENU / 12

under 10 yo only

KIDS BREKKY

1 fried egg and bacon

KIDS PANCAKE

Pancake with maple syrup, ice cream & banana

- EXTRAS

Poached or fried egg +3

Scrambled egg +4

Hashbrown +3 / avocado +4

grilled tomato +4 / wilted spinach +4

marinated mushrooms +4 / feta +4

haloumi +5 / bacon +5

Tasmanian smoked Salmon +7

Bowls

WELLNESS BOWL / 17

Raspberry chia pudding with almond milk, yogurt, GF Paleo granola & seasonal fruit



ACAI BOWL / 17.9

Acai, GF Paleo granola, shaved coconut, chia seeds, seasonal fruit.
Add peanut butter +2



Vegan



Vegetarian option available



Gluten free or GF option available