

# BRUNCH

## Eggs on Toast | \$ 12

poached, scrambled, fried (v)

+ bacon \$5

+ smashed avocado \$5

## Oat & Quinoa Porridge | \$ 12

brown sugar, caramelised banana, toasted coconut (v)

## Bircher | \$ 14

apple, pear, macadamia, coconut yogurt, cherry compote (v)

## Cinnamon Swirl Pancakes | \$ 16

blueberry coulis, pecans, cream cheese, maple glaze (v)

\* please allow minimum 15 minutes cooking time

## Brioche French Toast | \$ 17

lemon curd, biscuit crumb, raspberry, cream (v)

## Omelette | \$ 17

mushrooms, gruyere, kale pesto, mache, balsamic glaze (v, gfo)

+ shredded duck \$6

## Huevos Rancheros | \$ 17

spicy tomato sauce, chorizo, persian feta, soft eggs, toast (vo, gfo)

## Skillet Pumpkin & Sweet Potato | \$ 18

pancetta, spinach, poached eggs, sage brown butter (gf)

## Potato Hash | \$ 18

pulled pork, poached eggs, bbq hollandaise (gf)

## Rye Waffle | \$ 18

smashed avocado, poached eggs, coriander, chipotle drizzle (v)

+ smoked salmon \$5

## Burger | \$ 21

slow cooked lamb shoulder with coffee rub, chargrilled vegetables, cheddar, pickle, lye bun, onion rings

## SIDES

Smashed Avocado | \$ 5

Bacon | \$ 5

Chorizo | \$ 5

Spinach | \$ 5

Mushrooms | \$ 5

Smoked Salmon | \$ 5

Toast | \$ 7

ciabatta, seeded grain, gluten free, fruit & nut (+\$0.50)

## KIDS

## Belgian Waffle | \$ 10

berries, syrup (v)

## Petit Breakfast Plate | \$ 10

single serve egg, bacon & toast (gfo)

v - vegetarian

gf - gluten free

gfo - gluten free option

vo - vegetarian option

Upon ordering please inform staff if you have any allergies or specific dietary requirements