

SUMMER BRUNCH MENU AVAILABLE UNTIL 1.30PM

RUSTIC TOAST - 8.5

Single origin sourdough or ciabatta.

Fig & lemon jam, orange marmalade, strawberry jam, peanut butter or vegemite.

FRUIT TOAST - 8.5

Apricots, dates, fig & nuts, toasted with butter.

GRANOLA CUP - 10

House made with greek yoghurt, strawberry jam, strawberry and blueberry.

ACAI BOWL - small 12 large 18
Granola, banana, strawberry, blueberry.

add peanut butter 2

ITALIAN OMELETTE - 23

Tomato, mozarella, topped with basil & walnut pesto, mixed leaves, ciabatta.

EGGS BENEDICT

Two poached eggs, spinach, and hollandaise sauce served on sourdough.

Choice of: salmon or bacon - 26

mushroom or ham - 24

EGGS POACHED OR FRIED - 13.5

Served on sourdough or ciabatta.

EXTRAS:

Salmon, Bacon **6**Halloumi **5**Spinach, Avocado, Grilled Tomato, Mushroom **4**Free-Range Egg **3**Upgrade to Gluten Free Bread **2**

BREKKY ROLL - 13.5

Bacon & egg on a milk bun.

Sauce: tomato, BBQ, chipotle mayo or aioli.

add cheese 1 smashed avo 2

TWIST SUMMER BUN - 17

Bacon or halloumi, egg, tomato, mixed leaves, cheese, tomato chutney and aioli.

add smashed avo 2

GRILLED EGGPLANT BRUSCHETTA - 22

On ciabatta, bocconcini, basil, heirloom tomatoes, olive oil and balsamic glaze.

add salmon 6

AVO BRUSCHETTA - 22

On sourdough, heirloom tomatoes, fetta, secret salt, basil and walnut pesto.

add poached egg 3

JUMBO MUSHROOM - 25

On sourdough, avocado, fetta, two poached eggs, basil and walnut pesto.

AVOCADO OLIVES & FETTA SALAD - 19

Mixed leaves, cucumber, tomato, lemon and olive oil dressing.

add salmon or bacon 6

Please see our cabinet for selection of gourmet sandwiches. paninis and home made desserts.