

# BREAKFAST MENU

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MUSHROOM OR EGG ON TOAST	\$13.90	
Eggs made your way or roasted mushroom on buttered sourdough toasts		
TOASTS AND SPREADS	\$8.90	
Sourdough multigrain toasts with choices of spreads (peanut butter, jam, vegemite,)		
STONE BAKED FRUIT TOASTS	\$8.90	
2 slices of toasted fruit toast served with butter		
RICOTTA HOTCAKE	\$16.90	
Stack of pancakes, vanilla iced cream, dusted sugar, mix berries compote + your choice of sauce:  • Chocolate  • Salted Caramel		
BREAKFAST BURRITO	\$15.90	
Scrambled eggs, potato hash, tomato chutney, baby spinach, aged cheddar, garlic aiol and tortilla wrap	i	
AVO TOAST & HALLOUMI	\$18.90	
Sourdough, beetroot relish, sliced avocado, fried halloumi and poached eggs  • Add Bacon +\$5.50  • Add Smoked Salmon + \$6.50		
SMASHED AVOCADO	\$17.90	
Sourdough , avocado, virgin feta, marinated tomato and olive dust		
VEGGIE SUNRISE	\$17.90	
Sourdough, avocado, grilled tomato, roasted mushroom, potato hash brown, sautéed spinach and grilled halloumi		
EGGS BENEDICT	\$15.90	
Sourdough, poached eggs and Hollandaise sauce  • Add Bacon / Ham +\$5.50  • Add Smoked Salmon +\$6.50		
EGG WHITE/CLASSIC OMELETTE \$18.90	0/\$16.90	
Open Spanish Chorizo		
BREKKIE BURGER	\$16.90	
Beef patty, American cheese, fried egg, crispy bacon, tomato relish and aioli served on toasted brioche bun		
BIG BREKKY	\$22.90	
Sourdough, eggs your way, grilled tomato, grilled mushroom, grilled chorizo, potato hash, sauteed spinach and crispy bacon		

## SIGNATURE

FRITTERS

\$19.90

HOMEMADE GRANOLA

\$15.90

Zucchini mint & halloumi fritters with corn, avocado, herbs salsa & poached eggs

Toasted oats, nuts, seeds, pistachio, coconut flakes, dried fruits, vanilla yoghurt, maple syrup, mixed berry compote

## CHILLI SCRAMBLED EGG CROISSANT \$17.90

Scrambled Eggs, shallots, ginger, chilli oil, thickened cream, sriracha sauce, toasted croissant



## LUNCH MENU

Available daily between 11.30am-3.00pm

## APPETIZERS

## GOAT CHEESE CROQUETTE

\$13.90

Golden goat cheese croquette, beetroot ketchup, beets, parmesan and micro herbs

#### KATAIFI FISH CAKE

\$13.90

Pan seared fish cakes, tomato & herb salsa, sriracha mayo & fine crispy filo pastry. (DF)

#### SOUP OF THE DAY

Check out the Special board for

Chef's special rotation

## SALADS

## WARM CHICKEN & SUMAC

\$19.90

Warm salad of sumac spiced chicken, Slow cooked freekeh, heirloom tomatoes, eggplant crisps, baby spinach & tahini yoghurt

#### HALLOUMI & FENNEL SALAD

\$18.90

Rocket, grilled halloumi, shredded fennel, heirloom tomatoes, peas, cumin spiced lentils, parsley and caramelised orange & maple dressing (GF, VEGAN)

## TERIYAKI CHICKEN SALAD

\$19.90

Grilled chicken, Spanish onions, heirloom tomatoes, crispy rice noodles, bean shoots, julienne carrot, crispy shallots, sesame seeds, Vietnamese mint & teriyaki dressing (DF)

## **BURMESE NGAPHE SALAD**

\$19.90

Wombok slaw, Vietnamese mint, coriander, red onion, carrot, peanuts with warm fish cakes & tangy lemon - palm sugar dressing (DF)

## CAESAR SALAD

\$18.90

Baby germs, crispy bacon, poached egg, shaved parmesan, creamy Caesar dressing and crispy parmesan toast

· Add grilled chicken +\$5.5

#### LAMB & MIX GRAIN SALAD

\$24.90

Chargrilled lamb fillet tossed with mix of parsley, quinoa, lentil, baby spinach, Spanish onion, heirloom tomato & feta dressed with mustard & balsamic vinaigrette