

# BRUNCH Mon - Sun 7.30am - 2.30pm

## Sweet

\*on request

**Quinoa & buckwheat granola** with coconut yoghurt, seasonal fruits & milk of your choice **16.50** GF, DF\*, Vegan\*

**French toast with cinnamon brioche** topped with candied nuts & chocolate fudge sauce, served with mint parfait and grilled banana **19.20**

**Sourdough pancakes** with boysenberry semifreddo, topped with maple syrup and seasonal berries **18.50**

**Acai smoothie bowl**, topped with quinoa & buckwheat granola & seasonal fruits **14.90** GF, DF, Vegan

## Savoury

\*on request

**Eggs benedict** with free-range eggs on potato rosti & baby spinach, served with house-made hollandaise **18.90** with bacon **21.90** / avocado **21.90** / house-smoked salmon **23.90** GF, DF\* (sourdough available on request)

**Free-range eggs** poached, fried or scrambled, served with sourdough & house-made relish **13.90** GF\* DF\*

**Avocado smash** with baby peas & mint, served with a cucumber & coriander salad on nut & seed loaf, topped with pomegranate seeds & hazelnut dukkha **18.50** GF, DF, Vegan\* (sourdough available on request)

**Oven roasted tomatoes** baked with chickpea scramble and alfredo sauce on baba ganoush & house-made rye bread **17.50** DF, Vegan, GF\*

**House-smoked fish omelette** with 3 eggs, capers, spinach & tomatoes **21.90** GF, DF\*, Vegetarian omelette\*

**Slow cooked pork belly** with new season potatoes, confit tomatoes and sauté broccolini, served with a poached egg, citrus aioli and roasted almonds **24.50** DF\*, GF

**Potato gnocchi** served with sauté asparagus, cherry tomatoes and Romanesco sauce **21.90** GF, DF, Vegan

**Extras:** hollandaise / poached egg **4.0**  
Streaky bacon / avocado / oven baked tomatoes **5.0**  
House-smoked salmon **7.0**