

BRUNCH

Monday – Sunday 7.30am – 2.30pm

Sweet

*on request

Quinoa & buckwheat granola served with coconut yoghurt, seasonal fruits & milk of your choice **17.00** GF, DF*, Vegan*

French toast (nutty cinnamon brioche) topped with candied nuts, served with maple syrup, hokey pokey semifreddo and banana **19.50**

Sourdough Pancakes served with seasonal berries, chocolate fudge sauce and coconut yoghurt **18.50**

Acai smoothie bowl with quinoa & buckwheat granola and seasonal fruits **15.40** GF, DF, Vegan

Savoury

*on request

Eggs benedict with free-range eggs on potato rosti & baby spinach, served with house-made hollandaise **19.50**
with bacon **22.50** / avocado **22.50** / house-smoked salmon **24.50** 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 crushed baby peas and cucumber, coriander & mint salad, served with nut & seed loaf, pomegranate seeds, cherry tomatoes & hazelnut dukkha, **18.50** GF, DF,* Vegan* (sourdough available on request)

Pulled beef brisket on sourdough bread with parmesan crumble, smoked potato aioli, tomato salsa, broccolini and a poached egg **24.50** DF*

Potato gnocchi with sauté broccolini, romesco sauce, cherry tomatoes and roasted almonds **22.50** GF, DF, Vegan

House-smoked fish omelette with 3 eggs, capers, spinach & tomatoes **22.50** GF, DF*, Vegetarian omelette*

Extras:
hollandaise / poached egg **4.0**
avocado / streaky bacon **5.0**
house-smoked salmon **8.0**