



BREAKFAST

8AM - 11.30AM

*MEMBERS PRICES ARE LISTED BELOW.

Sourdough Toast - \$7

Your choice of white, charcoal, soy linseed, or gluten free (+\$2)
w/ peanut butter, vegemite, wild berry jam, or orange marmalade

Maple Roasted Granola - \$14 (VG)

Seasonal fruit, organic coconut yoghurt, fig jam

Green Smoothie Bowl - \$16 (GF/VG)

Mango, banana, lime, spinach, vegan protein, coconut yoghurt

Eggs Your Way - \$14 (V/GFO)

Folded, poached, or fried on sourdough toast, Pepe Saya cultured butter

Our Avo on Toast - \$17 (V/GFO)

2 free range poached eggs, feta mousse, fingerlime, za'atar on soy linseed

French Toast Waffles - \$18 (V/GFO)

Canadian maple, seasonal fruit, whipped honeycomb butter

Brekky Bowl - \$21 (GFO)

2 eggs your way, chorizo, crispy bacon, baby spinach, roast tomato,
field mushroom, sour dough toast, Pepe Saya butter

Bacon and Egg Burger - \$14

Folded eggs, crispy bacon, chives, cheddar, chilli mayo

Eggs Benedict - \$19 (GFO)

2 free range poached eggs, burnt butter hollandaise on a fresh croissant,
with your choice of smoked trout or sliced leg ham

Build Your Own Omelette - \$8 (GFO)

3 free range eggs & add your filling (egg white only +\$3)

Littlies - \$10 (GFO) (under 12 years)

Folded, poached, or fried egg on toast

Milo waffles, maple syrup, whipped cream

Add-ons & Omelette Filling

Extra egg | tomato | sauteed spinach (\$3 each)

Field mushroom | goats curd | haloumi (\$4 each)

Crispy bacon | chorizo | leg ham | smoked ocean trout | avocado (\$5 each)

GFO = Gluten Free Option (+\$2)

V = Vegetarian VG = Vegan GF = Gluten Free