

# BREAKFAST

Available until 11:30am daily

## TOAST & SPREADS

lightly toasted organic sourdough, spelt honey bread or gluten free with house churned butter & seasonal preserves <sup>V</sup> 9

## CHIA PORRIDGE

coconut, mango & maple chia porridge, buckwheat cacao orange crumble <sup>VG</sup> 16

## BANANA WAFFLES

buttermilk caramelized banana waffle, chocolate pistachio soil, toffee popcorn, cookies & cream <sup>V</sup> 18

## BENEDICT

poached eggs, sous vide pork shoulder, spelt & honey bread, cider hollandaise, green apple mint salad <sup>GFO</sup> 21

## BEET CURED TROUT

beetroot cured ocean trout, charcoal brioche bun, poached eggs, asparagus, smashed peas, avocado, goat feta & pickled beetroot <sup>GFO</sup> 21.5

## EGGS ON TOAST

scrambled, poached or fried on organic sourdough, spelt honey bread or gluten free toast 13

## SMASHED AVO ON SOURDOUGH

avocado, chili goats feta, organic sourdough, fresh herbs, confit tomato medley, macadamia dukkah <sup>VGFO</sup> 17.5

## LITTLE EASTERN

kale, golden cauliflower, smoked almond hummus, roasted broccoli, pomegranate, avocado, tahini yoghurt, salted seeds, poached egg <sup>VG</sup> 19

## NYC

grilled pastrami, poached egg, purple potato & quinoa rosti, cornichon, wasabi emulsion <sup>GF</sup> 22

## BLUE SWIMMER SCRAMBLE

blue swimmer crab chili scramble, toasted brioche, smoked pimento shrimp oil, fennel fronds <sup>GFO</sup> 22

## EXTRAS

avocado 4 | egg (poached) 3 | hollandaise 3 | beetroot cured trout 6  
macadamia dukkah roasted mushrooms 4 | bacon 4 | purple potato & quinoa rosti 4

V~ vegetarian | GF~ gluten free | GFO~ gluten free option available  
15% surcharge applies on Public Holidays. 5% surcharge applies on Sundays.  
Please inform us of any special dietary requirements and we will do our best to accommodate them.