

## BREAKFAST PLATES

turkish, sourdough or spelt multigrain toast w/ vegemite, honey, peanut butter or preserves	5
toasted fig, apricot and walnut loaf w/ ricotta and poached pear	8.5
fruit plate w/ coconut yoghurt, chia seed and mint	9
macadamia granola w/ rhubarb and raspberry compote, coconut yoghurt and organic almond milk	10
fried egg and bacon turkish roll w/ bbq sauce	8.5
add fresh tomato, provolone cheese and avocado	11
open omelette w/ asparagus, persian feta and semi dried tomato	16
cured trout salad w/ poached egg, asparagus, rocket, kale, avocado, roast tomato and house dressing	17.5
two soft boiled eggs on sourdough w/ sautéed enoki mushroom	15
pan roasted tasmanian salmon fillet w/ soft boiled egg, sautéed kale, banana chili and organic quinoa	21
parmesan and herb scrambled eggs w/ avocado, roast tomato and toast	16
bacon, avocado, roast tomato and provolone melt w/ basil and red onion salad	14
poached, fried or scrambled eggs w/ roast tomato, herbs and sourdough toast	8.5
add seared wagyu rump	21

## sides 3.5

bacon  
cured trout  
soft boiled egg  
mushroom  
chorizo  
avocado  
spinach  
asparagus  
haloumi cheese

## beverages

coffee 3.8  
leaf tea 4.5  
fresh oj 4.5

one bill per table please. \$10 eftpos minimum

group booking & functions welcome