



Weekend Breakfast

8am - 12pm

BRUNCH PLATTER FOR 2 crispy bacon, chorizo x 2, hash brown x 2, croissant x 2, smashed avo, mushrooms, sourdough, fried eggs x 4, mini açai bowl x 2, tomato chutney	\$40
MIXED MUSHROOMS sesame, nori and lemon butter; smashed avocado, sourdough and poached eggs	\$18
MEATBALL BAKE rich tomato sauce, baked egg, spinach and parmesan; roasted garlic yoghurt and sourdough	\$18
BACON AND CHORIZO HASH potatoes, parsley, fried eggs, harissa and balsamic & honey reduction	\$18
CHILLI CON CARNE HASH potatoes, fried egg, chorizo, avocado, melted cheese, tomato salsa	\$18
PRAWN OMELETTE rich seafood bisque; rocket, yuzu and parmesan salad	\$18
ITALIAN BREAKFAST ROLL pancetta, prosciutto, soppressata, rich tomato paste, scrambled eggs, mozzarella, balsamic and parsley; on a brioche roll	\$18
BREAKFAST TORTILLA ROLL eggs, mint, coriander, sriracha; polenta popcorn chicken and sweet chilli glaze	\$18
KIMCHI BACON BENEDICT croissant, poached eggs, gochujang hollandaise	\$18
YUZU & SHICHIMI TOGARASHI CURED SALMON scrambled eggs, wasabi cream cheese, avocado and crispy tortilla	\$18
SHIITAKE, FETA & HALLOUMI FRITTERS roasted tomatoes, capsicum and eggplant; poached eggs	\$18



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crispy bacon, chorizo x 2, hash brown x 2, croissant x 2, smashed avo, mushrooms, sourdough, fried eggs x 4, mini açai bowl x 2, tomato chutney	
MIXED MUSHROOMS 	\$19
sesame, nori and lemon butter; smashed avocado, sourdough and poached eggs	
MEATBALL BAKE	\$18
rich tomato sauce, baked egg, spinach and parmesan; roasted garlic yoghurt and sourdough	
CHILLI CON CARNE BRITISH STYLE HASH 	\$18
potatoes, fried egg, chorizo, avocado, melted cheese, tomato salsa	
ITALIAN BREAKFAST ROLL	\$19
pancetta, prosciutto, soppressata, mozzarella, rich tomato paste and balsamic; on baguette with parmesan & parsley scrambled eggs	
KIMCHI BACON BENEDICT	\$18
on croissant with poached eggs and gochujang hollandaise	
YUZU & SHICHIMI TOGARASHI CURED SALMON 	\$19
scrambled eggs, wasabi cream cheese, avocado, roasted tomatoes, sesame & nori sprinkle and crispy tortilla	
AÇAÍ BOWL    <i>no panna cotta</i>	\$16
with gluten free house granola, chia seeds, seasonal fruits, organic cacao nibs and coconut panna cotta	
BACON & EGGS	\$16 or \$20
with sourdough, tomato chutney and 2 or 3 sides of choice	

SIDES

hollandaise	\$1
sourdough /gluten free bread/ croissant	\$3
2 eggs/ smashed avo/ spinach/ hash brown	\$4
mushrooms/ haloumi/ crispy bacon	\$5
house cured salmon/ chorizo	\$6

 no make your own sides please

 gluten free

 dairy free

 vegetarian