

MENU

Please select one option

Smashed Avocado + Poached Eggs

Smashed avocado on sourdough, poached free range eggs, tangy Persian feta, pomegranate, pepitas + aromatic dukkha (*n, vg*)

Tartine aux Champignons

Local gourmet mushrooms sautéed in garlic butter, topped with creamy cashew cheese on toasted artisan sourdough (*vg, vo*)

Croque Madame

Toasted sourdough, wood smoked QLD ham, gruyere cheese, hot English mustard, topped with a fried free-range egg

Ricotta + Strawberry Pancakes

Strawberry + ricotta pancakes, vanilla chantilly, lightly macerated strawberries + maple syrup

Chilli Scramble

Free range scrambled eggs on toasted sourdough, chilli macadamia oil, house made tomato relish + parmesan (*n*)

Breakfast Board

Continental breakfast – seasonal fruit, yoghurt, berry compote, granola, croissant, house made banana bread (*n*)

Cereal on request | Dietary options available

The Breakfast Lab

Two free range eggs (fried, poached or scrambled), toasted sourdough, cherry tomato relish (*gfo, vg*)

Choice of two: grilled pendle hickory smoked bacon | wilted spinach | avocado hash brown | local gourmet mushrooms | pork + fennel sausage

Eggs Benedict

Poached free-range eggs, toasted English muffin, wilted spinach + rich hollandaise (*gfo*)

*Choice of: smoked Atlantic salmon | wood smoked QLD ham
grilled Pendle hickory smoked bacon | halloumi*



ADDITIONAL SIDES +7.0

Toast – sourdough, rye, quinoa + soy, gluten free sourdough

Two Free Range Eggs – fried, poached, scrambled

Grilled Bacon | Wilted Spinach | Avocado | Mushrooms | Hash Brown

BEVERAGE

Please select two options

BARISTA MADE COFFEE

Espresso

Piccolo

Macchiato

Long Black

Cappuccino

Flat White

Latte

Mocha

Hot Chocolate

Chai Latte

Iced Latte

Iced Long Black

TEA

English Breakfast

Peppermint

Earl Grey

Chamomile

Organic China Green Sencha

Lemongrass + Ginger

Chai

JUICE

Orange

Cranberry

Pineapple

Apple

Tomato

