BREAKFAST MENU (8am - midday) Tapas -House salmon, beetroot relish on toast-ND Tomato, garlic chips on toast-NDV 2.5 Banana, peanut butter, chai on toast-NDV Son in law, romesco sauce, spring onion - DV Chorizo meatballs-NGD Confit mushroom, goats curd, avocado-NDV Hanger steak, smoked egg, horseradish-N Jamon croquette-N Fried potato, spicy mayo-NGDV Share plates -Scrambled eggs-GNV Avocado, lemon, aromatics- GVD House made hot smoked salmon-GND Short bacon -GND Beer Battered Chips, aioli - NDV Iamon Serrano - NDG Hay smoked pumpkin, taleggio, oregano-NGV Sweets -Churros, chocolate sauce - NV зеа Ice-cream- chocolate, mascarpone & fig, vanilla bean зеа Bread - fresh or toasted Sourdough Vienna - DV 2ea Gluten free bread- GNV зеа G - Gluten Friendly N - Nut Friendly D - Dairy Friendly V - Vegetarian Please be mindful that we do not offer alterations during busy periods.

Coffee by Little Rebel \$4

Regular

Extra shot, mug, decaf, soy +50c

Hot chocolate \$5

Iced chocolate, iced coffee, iced mocha \$6

Tea \$4

English breakfast, earl grey, peppermint, lemongrass & ginger, green, chai, chamomile

Noah's Creative Juices \$7

Nectarine, apple, coconut water, pineapple, lime Apple, peach, kiwi, mango, lime Beetroot, orange, carrot, apple, ginger

Juice \$4

Orange, pineapple, cranberry, apple, clamato

Milkshake Flavours \$7

Chocolate, lime, strawberry, vanilla, caramel, banana, blueberry, pineapple

Mocktails \$9

By the beach - strawberries, mint, lime, juice, soda water Berry bomb - berries, passionfruit, juice Virgin mojito - mint, lime, soda, dry, sugar

Cocktails (from 10 am)

Caesar - lemon, clamato juice, vodka, celery salt, Worcestershire, tabasco \$15 Espresso Martini - double espresso, vodka, baileys, Kahlua, Frangelico \$18 Cold Drip Martini - Mr Black cold drip coffee liqueur, white crème de cacao, grand mariner orange cognac, cream \$18

Two Buoys Menu is designed to be shared, please understand that meals will intentionally not arrive together.

do all that we can to accommodate. We cannot guarantee however that any dish will be free from traces of allergens.

At Two Buoys we take food allergies and intolerances very seriously and our kitchen will

All Credit Cards incur a 1% surcharge, a 15% surcharge applies on public holidays.