

BREAKFAST MENU

EGGS YOUR WAY	9.5	COCONUT TAPIOCA	15
TWO KANGAROO ISLAND FREE RANGE EGGS, TOASTED SOURDOUGH AND WHIPPED BUTTER		SPICED SAGO, COCONUT YOGHURT, CAMELISED PINEAPPLE, TOASTED COCONUT AND RASPBERRY	
SIDES		SMASHED AVO	17
HOUSE CURED SALMON	7.5	SEASONAL AVOCADO ON SOURDOUGH WITH PERSIAN FETA, GRILLED LIME AND BALSAMIC REDUCTION	
GRILLED CHORIZO	5.5	BOWL OF THE GOOD STUFF	19
BACON	5.5	BETROOT PUREE, CRACKED FREEKAH, FRENCH LENTILS, TOASTED NUTS AND GRAINS, HONEY GLAZED HEIRLOOM CARROTS AND KEFALOGRAVIERA, POACHED EGG	
AVOCADO	6.5	RICOTTA HOT CAKE	17
VINE RIPE CHERRY TOMATOES	5	SEASONAL BERRIES, SPICED SYRUP, NUTS AND SEEDS AND VANILLA TRIPLE CREAM	
THYME ROASTED FIELD MUSHROOMS	5	SMOKEY PORK AND TOMATO RAGOUT	19
POTATO HASH	4	SLOW COOKED HAM HOCK IN A TOMATO AND CHILLI SAUCE, FIORE DI LATTE, TRUSS CHERRY TOMATOES, CRISPY KALE, PORK CRACKLE WITH TWO BAKED FREE RANGE EGGS AND SOURDOUGH	
TOMATO RELISH	3		
KEFALOGRAVIERA	5		
EGGS BENEDICT	15		
HOUSE MADE BRIOCHE, NEWBURY & WATSON LEG HAM, TWO FREE RANGE POACHED EGGS AND BÉARNAISE			
PEA MINT & RICOTTA	17		
TOASTED SOURDOUGH TOPPED WITH FRESH PEAS, MINT AND RICOTTA WITH TWO FREE RANGE POACHED EGGS		SMOOTHIES	
WARM HOUSE CURED SALMON	19.5	BREAKFAST SMOOTHIE	9
CITRUS CURED SALMON WITH VANILLA LABNE, SHAVED FENNEL, ORANGE VINAIGRETTE, TWO FREE RANGE POACHED EGGS AND HOUSE-MADE BRIOCHE		BANANA, MANGO, HOUSE MADE GRANOLA, HONEY, MILK, ICE-CREAM	
FRENCH TOAST	17	BERRY BITES	9
HOUSE-MADE BRIOCHE, MAPLE BACON, MARMALADE GEL AND CINNAMON CRÈME FRAICHE		RASPBERRIES, BLUEBERRIES, STRAWBERRIES, MILK, ICE-CREAM	
SEA SCRAM	22	MENTAL STAMINA	9
SCRAMBLED EGGS WITH CRAB, CLAMS, CURED SALMON AND SALMON CROUTONS WITH HOUSE- MADE DILL OIL AND SOURDOUGH		SPINACH, PARSLEY, BANANA, BLUEBERRIES, RASPBERRIES, CHIA SEEDS, COCONUT WATER	
		ACAI	9
		ACAI, BANANA, COCONUT WATER	

