

Breakfast served till 11:30 am

Toast. Wood fired ciabatta or rye, w/ vegemite, jam, honey or marmalade. \$6 (gluten free \$8)

Smoked Salmon & Avocado. On wood fired ciabatta, wild rocket, caper berries & lemon. \$16

Mushrooms on Toast. Wild mushroom ragu, w/ garlic, sage, pine nuts, Persian feta & truffle oil. \$16

Brookfarm Bircher Muesli. Soaked in freshly squeezed apple juice & bio dynamic yoghurt, w/ granny smith match sticks, fresh passionfruit & toasted almonds. \$13

Pulled Pork Soft Shell Tacos. Tomato, black turtle bean & chipotle pepper. Spiced pulled pork, scrambled egg, smashed avocado w/ roasted sweet corn & jalapeno salsa. \$16

French Toast. Nutella stuffed, pan fried brioche w/ cinnamon, vanilla, maple syrup & fresh strawberries. \$16

Chorizo & White Bean Shukshuka. Slow cooked Tunisian spiced tomato w/ red peppers, harissa, poached egg, Persian feta & wood fired ciabatta. \$16

Eggs Benedict. 2 poached eggs w/ your choice of leg ham or double smoked bacon & hollandaise on wood fired ciabatta \$15. Smoked salmon. \$16

Eggs Your Way. Poached or scrambled w/ slow roasted tomato and wood fired ciabatta. \$9 (add your sides)

The Onesie. One egg, (poached or scrambled) w/ one piece of bacon, one slow roasted tomato & one piece of toast. \$10

Sides

Double smoked bacon	\$4	Wild mushroom ragu	\$5
Avocado	\$4	Smoked Salmon	\$5
Slow roasted tomato	\$4	Persian Feta	\$4
Hollandaise	\$2	Extra Egg	\$2

One bill per table / GF bread \$2

10% surcharge applies on public holidays.