



BREAKFAST MENU

8am—11am

farm fresh eggs

Eggs(2) on toasted Milawa corn bread
poached, scrambled or fried \$10

- + Italian sausage \$5
- + bacon \$5
- + smoked salmon \$6
- + chorizo \$5
- + Persian fetta \$4
- + avocado \$4
- + roasted tomato \$4
- + mushrooms \$3
- + spinach \$3
- + extra egg \$3
- + hollandaise \$3
- + h/made tomato relish \$2

Big breakfast \$25

Eggs(2), bacon, Italian sausage, tomato,
mushroom, spinach, tomato relish

breaky bruschetta's \$18

Wild mushroom, Egyptian dukka, goats
curd, poached egg, truffle oil

Grilled asparagus, crispy prosciutto,
poached egg, shaved parmesan

Avocado, Persian fetta, rocket, poached
egg, garlic oil, pomegranate

the sweet treat

Buttermilk hotcakes, chocolate ganache,
fresh strawberries & pistachio gelato \$16

Vanilla panna cotta, housemade granola,
roasted seasonal fruit, spiced nuts \$15

Milawa fruit toast, vanilla ricotta, pistachio
crumble \$12

Smoked salmon & 3 cheese omelette with dill
and baby capers \$18

a little bit special

Sweet Benedict—roasted ham hock,
potato & shallot hashbrown, poached eggs,
hollandaise, apple & rosemary salt \$24

Chorizo, braised beans, baked with eggs,
goats cheese, fresh basil \$23

Vegan breaky bowl with spiced coconut
Tofu \$21

For the kids

Cereal \$4

Bacon and egg on toast \$7

Half serve of any meal from above for half the
price

Please ask us about gluten free, vegan or any other dietary requirements