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# Breakfast - 11.30am

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## **Bloody Benny/23**

Two poached eggs, wilted spinach, mushrooms & pulled pork on sourdough w chipotle hollandaise sauce

## **Benny Burger/16.5**

Two soft cooked eggs, streaky bacon, wilted mushroom & spinach, hash brown melted cheese on classic bun w chipotle hollandaise sauce

## **Spanish tortilla w Tequila salsa GF/18.5**

Omelette w three eggs cooked w potato & chorizo, topped w mushroom, fresh tomato & greens served w house Tequila chutney

## **Chilaquiles GF /16.5**

warm salsa, soft cooked egg, sour cream & feta on freshly cooked white corn tortillas & chicken/pork

## **Huevos Divorciados(Divorced eggs)GF/22**

Two soft cooked eggs on corn tortillas w salsa verde & salsa roja served w slice avo, tomato, refried beans, feta, chorizo and grilled haloumi

## **Brekky burrito n Nacho pack/19.5**

egg n bacon, corn salsa, cheese n lettuce grilled burrito w side nachos, guacamole & sour cream choice of nacho: chicken / pork / chilli con carne / veg mix

## **Big Brekky Quesadilla w potato chips/21.5**

Two scrambled eggs, streaky bacon, chorizo, tomato Mozzarella cheese in wholemeal wrap & side chips w chipotle mayo

## **Guacamole on Sourdough v /16.5**

smashed avo w pico de gallo & feta served w greens tossed in chilli olive oil n fig glaze

## **Corn fritters Azteca /18.5**

sweet corn, zucchini, onion fritter served w slice avo, tomato, chipotle mayo and feta

## **Waffle Dulce de leche /15.5**

house made vanilla waffle, topped w grilled banana, toasted pecan, drizzle of dulce de leche served w vanilla ice cream

## **Super food yoghurt bowl G/F, V/13.5**

Maleny dairy w local honey & super food granola, dried fruits n nuts & seasonal fresh fruits

## **Organic Acai bowl G/F vegan 14.5**

Organic Brazilian Acai blend w banana n almond milk served w house granola n seasonal fruits

SIDES: eggs/ mushrooms/ Haloumi/ Avo / streaky bacons/ chorizo / refried beans /side chips +4  
chipotle Hollandaise/ salsa verde / chipotle mayo +2

