


# Breakfast



<b>Poached Eggs</b>	with toasted sourdough & rocket	13.50
<b>Bacon &amp; Eggs</b>	with toasted sourdough & rocket	15.50
<b>House smoked Salmon &amp; Eggs</b>	with toasted sourdough & rocket	16.50
<b>Big Breakfast</b>		20.00
Bacon, eggs, chorizo, roast mushroom, roasted tomatoes, homemade beans, with toasted sourdough and rocket		
<b>Mushrooms on toast</b>		18.00
mushroom ragu, poached eggs topped with rocket and freshly grated parmigiano cheese on toasted sourdough		
<b>Shakshouka</b>		
Eggs poached in a special house made tomato sauce with fresh chilli, micro radish, za'atar, pita bread and tahini		
		18.00
<b>Eggs Benny</b>		16.00
Poached eggs on toasted sour dough served with spinach and house made hollandaise		
add extras see below		
<b>Vegan Breakfast</b>		18.00
portabello mushroom, roasted tomato, home made beans, spinach and avocado with toasted sour dough		
<b>Breakfast salad</b>	pinenuts, cherry tomatoes, rocket, baby spinach, marinated mushrooms, feta, balsamic reduction and olive oil with pesto toast	17.00
<b>Buttermilk Pancakes</b>	with granola crumb, berry compote local honey and yoghurt	
	<u>Or</u> maple syrup and bacon	16.00
<b>Granola</b>	toasted granola with honey yoghurt banana fresh berries	16.00
<b>Banana Bread</b>	with berry compote, honey yoghurt	12.00
<b>Plain Toast</b>	locally baked, toasted spelt with your choice of, Vegemite, peanut butter, honey or jam	8.00
<b>Fruit Toast</b>	locally baked fruit toast served with cinnamon butter	10.50
<b>extras</b>	– bacon, roast tomato, roast mushroom, avocado, chorizo, 2 eggs	3.00
	house smoked salmon	4.00
	gluten free bread, spinach, honey yoghurt, berry compote, hollandaise, tahini yoghurt, feta	2.00

**house made relish or aioli available upon request**