

# Breakfast

breakfast

sourdough toast, selection of butter, preserves, Vegemite, peanut butter V/VG	\$6
house made banana bread, whipped maple butter V	\$8
stewed oats, roast sticky apple, spiced custard & crumble topping	\$13
eggs your way, toasted sourdough V/GFO	\$14
avocado on focaccia, caramelised labna, confit tomato & preserved lemon, pickled eschalot VGO/GFO	\$16.5
sautéed sunny coast mushrooms, truffle, whipped ricotta, crispy bread crumbs & sourdough toast	\$18
italian style baked eggs, spicy sugo, pecorino & fresh shaved prosciutto	\$20
isles benedict, crispy potato cake, broccoli, crisp kale, poached eggs & hollandaise GF	\$17
<u>w/ bacon</u>	\$18
<u>w/ smoked salmon</u>	

add-ons

1 egg your way	\$4	oven dried tomato / mushroom	\$5
avocado / haloumi	\$6	smoked salmon / bacon	\$6

## COFFEE & JUICE

freshly squeezed apple or orange juice	SML \$6
	LRG \$8
iced latte / long black	\$6
latte / flat white / cappuccino / long black	SML \$4.5
	LRG \$5.5
macchiato / espresso / piccolo	\$4
extra shot / specialty milks / syrups	\$0.7

7:00am - 10:30am  
Monday - Friday

VG/VGO vegan/vegan option by request  
GF/GFO gluten-free/gluten-free by request  
V vegetarian  
DF dairy free

