

# breakfast menu

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Sourdough Toast   Butter, vegemite, peanut butter, jam, honey (v) (df)	7.0
Smashed Avocado   Meredith feta, sourdough, lemon (v)	14.0
Quinoa Porridge   Braised quince, figs, macadamia, honey (gf) (v) (df)	16.0
Vanilla Hotcakes   Caramelised bananas, blueberry, pecans, cultured butter, maple (v)	16.0
Sweet Corn Fritters   Smashed avocado, heirloom tomato, chilli, coriander (v) (gf) (df)	18.0
Breakfast Green Bowl   Poached egg, haloumi, kale, avocado, mushroom, wild rice (v) (gf)	18.0
Corned Wagyu Brisket   Sweet & sour peppers, chimichurri, slow cooked egg, toast (df)	22.0
Baked Eggs   Canellini beans, tomato, chipotle, crispy kale, sourdough (v) (df)	19.0
Fraser Coast Spanner Crab Omelette   Green papaya, coriander, chilli (df) (gf)	22.0
Eggs Benedict   Shaved royal ham, smoked bacon (\$22) or Huon smoked salmon (\$22)	18.0
Free Range Eggs on Toast (2)   Your way, tomato relish, sourdough, build your own	12.0

## sides (please note our sides are available as add ons only)

Gluten Free Bread (2)	2.0
Sourdough (2)   Hollandaise	3.0
Avocado   Potato Hash   Thyme Mushrooms   Heirloom Tomatoes	4.0
Free Range Eggs (2)   Pork & Fennel Sausage   Smoked Bacon   Haloumi	5.0
Huon Smoked Ocean Salmon	6.0

## kids breakfast (under 12)

Sourdough   Provedore spreads	7.0
Coco-Pops   Chocolate milk	7.0
Ham & Cheese Jaffle   Shaved royal ham, Swiss cheese	10.0
Vanilla Hotcakes   Vanilla ice cream, strawberries, maple syrup	10.0
Bacon & Eggs   Scrambled eggs, bacon, sourdough	10.0