

BREAKFAST MENU

EGGS YOUR WAY	9.5	COCONUT PORRIDGE	15
TWO SOUTH AUSTRALIAN FREE RANGE EGGS, HOUSE MADE TOASTED SOURDOUGH		CHIA SEEDS, PUFFED QUINOA, BANANA, MIXED NUTS AND FREEZE DRIED FRUITS	
SIDES		FRENCH TOAST	18
HOUSE CURED SALMON	7.5	CINNAMON CREAM, BALSAMIC AND BLACK PEPPER COMPOTE, ORANGE BLOSSOM GEL AND TOASTED NUTS	
GRILLED CHORIZO	5.5	TOMATO EGGS	20
BACON	5.5	CHARGILLED CHORIZO, HALOUMI, WHITE BEANS IN SPICY TOMATO SUGO SERVED WITH POLENTA CHIPS AND POACHED EGGS	
AVOCADO	6.5	PIG OUT	19
OVERNIGHT TOMATOES	5	TRIO OF PORK TERRINE, HAM HOCK HASH, PORK CRACKLE, TWO FRIED EGGS AND HOUSE MADE SOURDOUGH	
ROAST MUSHROOMS	5		
POTATO HASH	4		
TOMATO RELISH	3		
HALOUMI	5		
SMASHED AVO	17		
HOUSE MADE SOURDOUGH, PERSIAN FETA, PRESERVED LEMON, POACHED RHUBARB, CUMIN OIL AND POACHED EGGS			
EGGS BENEDICT	17		
SMOKED HAM HOCK, HOUSE MADE SCONE, SMOKED HOLLANDAISE, POACHED EGGS			
MUSTARD AND HERB CRUSTED CONFIT SALMON	19.5		
HORSERADISH CREAM, SALMON ROE, KALE, SEASONAL SEEDS, SOURDOUGH AND POACHED EGGS			
BREAKIE SALAD	19		
PUFFED BLACK RICE, DILL YOGHURT, AVOCADO, SPICE ROASTED NUTS, SEASONAL HERBS AND LEAVES WITH 62 DEGREE EGG			
CHILLI CRAB SCRAM	22		
CHILLI FRIED SOFT SHELL CRAB, GRILLED LIME, FRESH HERBS AND HOUSE MADE SOURDOUGH			
GREEN BOWL	19		
ZUCCHINI SPAGHETTI, SPROUTED LENTILS, PICKLED MUSHROOMS, GRILLED ASPARAGUS, CHILLI AND SESAME BROCCOLINI, PEPPERED YOGHURT AND SPINACH COULIS WITH POACHED EGGS			
DULCE DE LECHE HOTCAKE	17		
SALTED CARAMEL, APPLE JELLY, STRAWBERRIES, FREEZE DRIED FRUITS AND NUTS			

SMOOTHIES

BREAKFAST SMOOTHIE	10
BANANA, MANGO, GRANOLA, FROZEN YOGHURT, COCONUT MILK	
BERRY HAPPY	10
BLUEBERRY, BANANA, RICE MALT, ALMOND MILK, CHIA SEEDS, CINNAMON	
DON'T MOCH ME	10
ESPRESSO, CACAO, BANANA, DATES, ALMOND BUTTER, COCONUT WATER	

