CAFFÈ/ MON_FRI

_7AM_5PM

FUNCTIONS/ CORPORATE CATERING

P___(08) 8231 8151

W___PUBLICCBD.COM.AU



REAKFAST

EGGS ON TOAST

TWO KANGAROO ISLAND FREE RANGE EGGS (FRIED, SCRAMBLED OR POACHED) ON OLIVE OIL TOASTED FOCCACIA BREAD

ADD SIDES

HAMLETS WILLUNGA BACON \$5.5 HOUSE CURED SALMON \$7.5 GRILLED HALOUMI \$5.5 1 SLICE OF TOASTED SOURDOUGH \$2.5 GLUTEN FREE BREAD \$2.5 ROASTED KING BROWN MUSHROOMS 'AL AJILLO' \$4.5 SMASHED AVOCADO WITH CHIVES AND LEMON \$5 SAUTÉED BABY SPINACH \$3.5 BALSAMIC ROASTED TOMATOES WITH BASIL \$3.5 CHARGRILLED CHORIZO \$5.5 MARINO PORK & FENNEL SAUSAGE \$5.50

EGGS BENEDICT

TWO POACHED EGGS, HOUSE MADE MUFFIN, BLACK FOREST LEG HAM AND HOLLANDAISE

SPICY TOMATO EGGS

HOLLANDAISE SAUCE \$2.00

POACHED EGGS IN SPICY TOMATO SUGO WITH CHORIZO, HALOUMI, SMOKED PAPRIKA & TOASTED FOCCACIA

BEETROOT EGGS

POACHED EGGS, BEETROOT RELISH, SAUTÉED BABY SPINACH ON TOASTED FOCCACIA

POLENTA SALSICCE

PORK & FENNEL SAUSAGE, FRIED CANNELLINI BEANS, BABY SPINACH, TOMATO SUGO, PARMESAN POLENTA

PUFF PASTRY TARTLET

16 50 ₱ PISTACHIO DUKKAH ENCRUSTED POACHED EGGS ASPARAGUS, PARMESAN, ROMESCO SAUCE

BRIOCHE BURGER

09 00

14 50

17 50

14 50

17 50

₩ KI FRIED EGG, HAMLETS BACON, GRUYERE, ROCKET AND TOMATO CHUTNEY

BLUE SWIMMER CRAB OMELETTE

■ SORREL LEAVES, TOMATO SALSA AND LIME MAYONNAISE

PINA COLADA PANCAKES

№ HOUSE MADE HOTCAKES WITH CARAMELISED PINEAPPLE & COCONUT BUTTER

VANILLA BRIOCHE FRENCH TOAST

HONEYCOMB PARFAIT

FRUIT BREAD

HOUSE MADE FRUIT BREAD WITH RICOTTA AND ORGANIC HONEY

PORRIDGE

SUPER FOOD PORRIDGE, OATS, QUINOA, SUNFLOWER & CHIA SEEDS, CRACKED WHEAT, BANANA, GOGI, CRANBERRY, ORGANIC HONEY

TOASTED GRANOLA

🗠 VANILLA BEAN YOGHURT, RHUBARB COMPOTE, ORGANIC HONEY

BIRCHER OF THE DAY

PLEASE ASK WAITING STAFF TO BE ADVISED

SEASONAL FRUIT SALAD

₩ VANILLA BEAN YOGHURT

BAKED GOODS

Please refer to our display fridges for a selection of freshly baked pastries from public's own pastry chef.



22 00

16 50

18 50

07 00

10 50

10 50

10 50

09 50