BREAKFAST

AVAILABLE WEEKENDS & PUBLIC HOLIDAYS FROM 8:00AM - 11:30AM

Banana bread Breads for toasting wit Pancakes with berries, Bircher Muesli swiss rec Fresh Fruit Plate with b Greek Yoghurt with ban Vegetarian - Zuchinni f tomato & mushrooms	h preserves tu apple compot cipe with oats erries nana, honey, b ritter, spinach	urkish, rye, raisin, glut e, maple syrup & crea e, apple, raisins & yogh lueberries & flaked al n, avocado,	am nurt	6.0 5.5 14.5 13.5 14.5 13.5 16.5	BREAKFAST COCKTAILS Bloody Mary Espresso Martini Mimosa Screwdriver	18 18 12 12
EGGS POACHED, SO Eggs served with bacon Asparagus poached egg American breakfast - po	n, roast tomato gs - tomato av ancakes, scra	oes & sour dough toas rocado salsa, rye brea mbled eggs, bacon, m	d	16.5 17.5 19.0	BEER Mountain Goat Lager Young Henrys Pale Ale Asahi Super Dry	9.5 9.5 11
Ham, cheese & mushroom Feta cheese & oven roast tomato Egg white, spinach & mushrooms with gluten free bread				18.5 18.5 19.5	SPARKLING	
EGGS BENE Spinach, poached eggs Ham, poached eggs & h Salmon, poached eggs	& hollandaise nollandaise	9	FFIN	17.5 18.5 19.5		gls 10 gls 20
EXTRAS Grilled tomato Field mushroom	2 4	Feta cheese Bacon	3 4	Smashed a Chicken sa		4
Smoked salmon	5	Haloumi	4	Hollandaise	e Extra Egg	3

COFFEE		TĒA		FRESH JUICE		
Flat white Café Latte	4.5	English Breakfast	4.5	Vegetable Juice	7.0	
Cappuccino Picolo	4.5	Earl Grey	4.5	(celery, carrot, beetroot, ginger)		
Mocha Hot Chocolate	4.5	Green Sencha	4.5	Fruit Juice	7.0	
Espresso Macchiato	4.5	Chamomile	4.5	(orange, apple, pineapple, watermelon, grapefruit)		
Chai Latte	4.5	Peppermint	4.5	Banana Yoghurt Smoothie	8.0	
Soy, Almond Milk 0.5 Lg.	1.0					

