

Breakfast Menu

ARTISAN TOAST 8

A choice of handcrafted breads, including sourdough, gluten-free, or banana bread, served with an assortment of accompaniments: premium jams, creamy butter, vegemite, or Nutella. **V**

EGGS YOUR WAY 13

Two free-range eggs, cooked to your preference, and served on toasted artisanal bread. **V**

MUSHROOM ON TOAST 19

Roasted field mushrooms on thick sourdough, herb-infused ricotta, fresh rocket, and a drizzle of balsamic glaze. **V**

COCONUT & MIXED BERRY BIRCHER 15

Wholesome Bircher muesli featuring coconut, apple, and berry compote. **V VE**

SEASONAL FRUIT BOWL 15

A mix of seasonal chopped fruit served with yogurt, granola, and a drizzle of organic honey. **V**

ACAI BOWL 18

Organic Acai with Nutty GF Granola, Seasonal Fruit & Honey. **Choice** of Nutella or Peanut Butter **VE (GF Available)**

RICOTTA & BERRY HOT CAKES 18

Fluffy hotcakes topped with fresh berries, berry compote, creamy ricotta, and a generous drizzle of maple syrup. **V**

TRUFFLED SCRAMBLED EGGS 22

Scrambled eggs infused with truffle served on a slice of sourdough, garnished with chives and pecorino. **V**

BAKED EGGS 20

Chorizo, chili beans, eggs, smoked mozzarella and grilled sourdough.

CLASSIC BACON & EGG ROLL 14

Double-smoked bacon and free-range egg inside a milk bun, smeared with zesty tomato relish.

SIDES - ADD OR CREATE A PLATE

Cultured Butter 1.50 / Peanut Butter, Vegemite, Nutella, Jams 1 / Extra Slice of Sour Dough 4/ Poached or Fried Egg 4 / Scrambled eggs 8 / Double Smoked Bacon 6 / Hashbrowns (2) 6 / Overnight Tomatoes 5 / Roast Mushroom 5 / Spinach 5 / Smoked Salmon 7 / Haloumi 6 / House Beans 5 / Avocado 5 / Cumberland Sausage 6 / Feta Cheese 5 / House Made Pickled Cabbage 3

COASTAL BREKKIE BURGER 21

A combination of bacon, egg, cheese, hash brown, roast mushroom, spinach, and tomato relish, finished with a dollop of aioli. (Vegetarian option available)

VEGGIE POWER BOWL 28

A mix of spinach, roasted mushroom, kale, edamame, charred corn, slow-roasted tomatoes, avocado, pickled red cabbage, dukkha, chickpea & roast pumpkin. **V VE**

CHARRED CORN, ZUCCHINI & BASIL FRITTERS 27

Fritters with charred corn and basil, served with overnight tomatoes, beetroot labneh, and a sprinkle of native seeds. **V**

EGGS BENNY 22

Your choice of smoked salmon, double-smoked bacon or roast mushroom, with hollandaise sauce, and served with spinach on English muffins. **V**

THE COASTAL BIG BREKKIE 27

Cumberland sausage, bacon, mushroom, tomato, chilli beans, hash brown, and fried eggs, served on sourdough.

THE BIG VEGGIE BREKKIE 25

Haloumi, mushroom, tomato, spinach, hash brown, chilli beans, avocado salsa, fried egg, and sourdough.

CRUSHED AVO 20

Crushed avocado, overnight tomatoes, Persian feta, poached egg, and Dukkha on your choice of grain or sourdough bread. **V**

SMOKED SALMON OMELETTE 24

Fluffy omelette filled with dill, Spanish onion, baby capers, and topped with a zesty avocado salsa. **V**