

BREAKFAST 7-11:30am

SOURDOUGH, GRAIN, GLUTEN FREE TOAST // 7

FRUIT TOAST // 8

gluten free

HOUSE MADE BANANA BREAD // 8

w citrus ricotta

SAUTEED WILD MUSHROOMS // 19

herb butter, miso pumpkin puree, fried egg, parmesan cheese and toasted brioche

RED CHILLI SCRAMBLED EGGS // 19

crispy bacon, confit cherry tomato, fetta, truffle oil on sourdough toast

CHILLI SCRAMBLED EGGS // 16

herbs, pork chorizo, grated parmesan, chilli oil & sourdough

BAKED EGGS // 19

pan fried chorizo, red peppers, cherry tomato, goat cheese, dukkah spice, spicy tomato sauce and toasted sourdough

OATS & QUINOA PORRIDGE // 16

cinnamon apples compote, seasonal fruits, mixed seeds and honey

BREAKFAST BRUSCHETTA // 19

avocado, tomato & herb salsa, spinach, charred broccoli, fried haloumi, toasted seeded bread

OPEN OMELETTE // 16

roasted potato, red peppers, caramelised onion, herbs, goat cheese and toasted seeded bread

STOCKROOM BREAKFAST // 21

eggs your way, bacon, hash brown, fried haloumi, sauteed mushroom, smashed avocado

VEGGIE BREAKY BOWL // 18

roasted cauliflower, spinach, avocado, mixed quinoa, herb fetta, hommus and curried poached egg

HOUSE MADE WAFFLE // 17

w compote, vanilla ricotta, roasted coconut + maple syrup

EXTRAS

Mushrooms, tomato, extra egg,

hash brown // 3

Bacon, avocado, chorizo // 4

CATERING

Available for
Breakfast,
Lunch &
Corporate

EXPRESS LUNCH // 25

Any pasta &
glass of wine

APERITIVO

Monday - Friday
Cocktails,
Wine & Snacks
from 4pm

*Please inform your waiter of any dietary & allergy requirements. Please note, we cannot guarantee that all dishes will be free from allergens. Thank You

