

# Breakfast / Colazione

## Eggs your way

Poached, Fried, Scrambled – served on ciabatta with house made relish \$9.5

**Extras** ...Bacon, Swiss mushrooms, Baby spinach, Roast tomato \$ 3.5 per item / smoked salmon \$4.5

### Toasted ciabatta \$5.5

2 slices – served with whipped butter/ house made jam.  
ciabatta / rye bread / gluten free.

### Raisin toast \$5.5

2 slices served with whipped butter/house made jam.

### Muesli cup \$9.5

Maple toasted oats with passionfruit curd, grilled pineapple and greek yoghurt.

### Pea and zucchini pancake (V) \$17

Topped with smashed avocado, poached eggs, asparagus, house made hollandaise, and roasted corn kernels.

### House made baked beans \$18

Slow cooked white beans with pork hock, Napoli sauce and fresh herbs. Served with poached eggs , ciabatta.

### Vegan mushroom medley (V) \$16

A variety of mushrooms sautéed' with cherry tomatoes baby spinach, fresh herbs, sprinkled with toasted pine-nuts, sunflower seeds and roasted chickpeas, ciabatta.

### Sweet potato Benedetto (GF) \$17

Sweet potato hash, topped with ham, spinach, poached eggs and house made hollandaise – garnished with chives and sumac.

### Brioche \$15

Toasted brioche bun filled with fresh spinach, scrambled eggs, prociutto, provolone cheese and house made relish.

### Spiced honey pancakes \$15

Topped with poached pears, caramel sauce, walnuts and maple syrup.

### French toast \$15

Baked French toast, served with raspberry couli, peanut butter mousse and freeze dried strawberries.

