Menu

Breakfast

EGGS ON TOAST (V)

Poached, scrambled or fried on ciabatta with house-made relish \$10

Add bacon extra \$5

CREAMY MUSHROOMS ON TOAST (V)

Toasted almonds, pickled red onion, garden herbs & truffle olive oil \$16 *Vegan option available

BUTTERMILK PANCAKES (V)

-Bacon, berry compote & maple syrup \$18

- Banana and nutella \$17

HOUSE-MADE GRANOLA (V)

yoghurt, seasonal fresh fruits & berry compote \$15

HOUSE-HASH

House-made hash with poached eggs and hollandaise sauce w

- Salmon \$21 –Bacon \$20 –Spinach \$19

EGG BENEDICT

Poached eggs w honey ciabatta & hollandaise sauce w

- Salmon \$19—Bacon \$18—Spinach \$17

THE GRILL

Bacon, poached eggs, creamy mushrooms, kransky, sauté spinach, house-made hollandaise and

house-hash \$22 Or 1/2 \$15

FRIES (w ketchup & aioli) \$10

- Add cheese \$2
- Add pulled pork \$4

Replace ciabatta with house-made potato hash (GF) or Gluten-free bread \$2

Vietnamese Cuisine

Lunch

PHO BO (GF)

Vietnamese classic breakfast—Vietnamese beef noodle soup cooked in a beefy delicious broth topped with fresh herbs \$18

BUN THI NUONG (GF)

Grilled chicken, vermicelli noodles, roasted peanuts, fresh mint, pickled daikon & Vietnamese dressing \$20

VIETNAMESE PLATTER

Plate with spring rolls, summer rolls, chicken roti wrap & dumpling served with side of salad \$15

-\$22 This plate can be share between two people

BANH XEO (GF)

Savoury rice pancake, stuffed with prawns, bean sprouts, coriander & sweet chilli dipping sauce \$20

MINCE ON TOAST

Beef minced on ciabatta w poached eggs and fresh herbs \$16

BBQ PORK GRILLED CHEESE SANDWICH

Grilled Swiss & Cheddar cheese served with BBQ pulled pork & fries w sourdough \$20

add-on

bacon \$5, mushrooms \$4, spinach \$4, single hash \$2, hollandaise \$2, avocado \$4 (when available), kransky \$4,

• Please ask our friendly staff if you have any dietary requirement or allergic we will do our best to accommodate it to you.

- We use free range eggs
- (GF) Gluten Free— (V) Vegetarian