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## BREAKFAST

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### EGG ON TOAST (V)

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

\*Add bacon extra \$5

### HOUSE-HASH

House-made hash with poached eggs and hollandaise sauce w

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

### CREAMY MUSHROOM ON TOAST (V)

Toasted almonds, pickled red onion, garden herbs, truffle olive oil \$16

### EGG BENEDICT

Poached egg w honey ciabatta & hollandaise sauce w

-Salmon \$19 –Bacon \$18 –Spinach \$17

### HOUSE-MADE GRANOLA (V)

Yogurt, seasonal fresh fruit & berry compote \$15

### THE GRILL

Bacon, poached eggs, creamy mushroom, kransky, sauté spinach, house-made hollandaise and house-hash \$22 or 1/2 \$16

### ADD-ON'S

Bacon \$5, Mushroom \$4, Spinach \$4, Kransky Sausage \$4, Halloumi \$4, Single Hash (GF) \$2, Avocado \$4 (When Available)

**-FRIES** (w Ketchup & Aioli) \$10

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## LUNCH

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### PULLED PORK & CHEESE TOASTED BAGUETTE

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

### GRILLED HALLOUMI SALAD

Grilled Halloumi with mixed greens, fried chickpeas, slow roasted capsicum, sesame seed & Vinaigrette \$20

### BEEF BURGER

House-made beef pattie with hoisin ketchup, crunchy coleslaw & smoked cheese in a Brioche bun served with fries \$22

### CLASSIC CAESAR

Crispy cos lettuce, croutons, bacon, chicken, parmesan, Caesar dressing & a warm poached egg \$20

- 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