



Breakfast

8:30am – 11:30am | Weekends only

SOURDOUGH TOAST <i>VGO, GFO</i> 9.0	CLASSIC BENEDICT <i>GFO</i> 24.0
2 slices with butter, your choice of jam or Vegemite	Poached eggs, bacon, hollandaise, espelette pepper
EGGS YOUR WAY <i>V, GFO</i> 16.0	BLUE SWIMMER CRAB SCRAMBLE <i>GFO</i> 28.0
Poached, scrambled, or fried eggs on sourdough toast	Soft scrambled eggs, hollandaise, chives, basil, tomato, sourdough toast
AVOCADO TOAST <i>VGO, GFO, DF</i> 16.0	FULL ENGLISH 32.0
Toasted sourdough, chives, jalapeno remoulade	Cumberland sausage, middle bacon, confit tomato, fried eggs, hash browns, baked beans on sourdough
COCONUT GRANOLA <i>V, GF</i> 18.0	
Natural yogurt, fresh mango, pineapple sorbet	
BANOFFEE FRENCH TOAST <i>V</i> 20.0	
Malt custard ice cream, caramelised banana, maple syrup	
BACON & EGG ROLL <i>GFO</i> 23.0	
Toasted croissant roll, middle bacon, fried egg, American cheese, nduja mayo, hash browns	

Extras.....

+ Gluten free toast 3.5

+ Egg 4.0
poached or fried

+ Hollandaise 4.0

+ Baked beans 5.0

+ Hash brown, tomato 6.0

+ Avocado, middle bacon, Cumberland sausage 7.0

(v) vegetarian | (gf) gluten friendly | (vgo) vegan option | (n) contains nuts
(df) dairy free | (gfo) gluten friendly option

Please note: 1% Credit Card fee on all transactions
10% Saturday, 10% Sunday and 15% public holiday surcharges apply

Our menu and kitchen contain allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.



Coffee



LATTE / FLAT WHITE 5.0

CAPPUCCINO / MOCHA 5.0

CHAI LATTE 5.0

LONG BLACK 5.0

EXTRA SHOT / DECAF +0.5

HOT CHOCOLATE 6.0

HOT TEA 5.0

English Breakfast, Earl Grey, Peppermint, Chamomile, Lemongrass & Ginger, Chai

ALT MILK +0.8

Soy, Almond, Oat

SYRUP +0.8

Hazelnut, Caramel, Vanilla

Juice



FRUIT JUICE 5.5

Choice of Orange, Cloudy Apple, Pineapple, Cranberry or Pink Grapefruit

KOMBUCHA 6.5

Choice of Crisp Apple, Wild Berry or Passionfruit

Cocktails

18.0

BLOODY MARY

Vodka, horseradish, wholegrain mustard, worcestershire sauce, tabasco, celery, tomato

BRISKET MARY

Brisket fat vodka, spicy tomato juice, horseradish, wholegrain mustard, worcestershire sauce, tabasco, celery

CORPSE REVIVER

Gin, Lillet Blanc, Lemon, Absinthe, Cointreau

ESPRESSO MARTINI

Vodka, Boston Black coffee, Black Geisha coffee liqueur, sugar

CHARRED MARMALADE MARGARITA

Marmalade syrup, mezcal, tequila, lime

NEW ORLEANS MILK PUNCH

Milk, hennessey, vanilla syrup

PEACH BILLINI

Peach puree, prosecco



FULL DRINKS LIST AVAILABLE