

# WEEKEND BREAKFAST MENU

## **Toast** 7.0

Two slices of thick cut white toast + butter + honey, vegemite, peanut butter or jam | V

## **Eggs on Toast** 9.0

Toasted rye + cherry tomato chutney + poached eggs | AGF

Add wood smoked bacon 5.0

Add avocado half 5.0

## **Fruit Loaf** 12.0

Lemon mascarpone + thick berry compote | V

## **Short Stack** 18.0

Pancakes+ brulee ice cream + apple and rhubarb compote + cinnamon crumble + maple syrup | V

## **Coconut Milk Panna Cotta** 15.0

Raspberry curd + cacao puffs + chia seed | V/GF

## **Pumpkin Bruschetta** 15.0

Seeded rye + roast pumpkin + caramelised onion + cumin & hazelnut dukkah + goats cheese + fresh herb  
| V/AGF

## **Shakshuka** 17.0

Smoked paprika & cumin chickpeas + labne + coriander & parsley + fried egg + grilled pita bread | V/AGF

## **Pulled Pork Waffle** 19.0

Sweet potato & chive waffle + slow roast pork shoulder + sauerkraut + poached eggs + cider vinegar hollandaise

## **Savoury French Toast** 19.0

Eggy bread + forest mushrooms + crème fraiche + shaved parmesan + poached eggs | V

## **Biggest of Breakfasts** 23.0

Wood smoked bacon + cheese kransky + button mushrooms + baby spinach + potato hash + poached eggs + cherry tomato chutney | AGF

## SIDES

|                                  |     |
|----------------------------------|-----|
| Two rashers of wood smoked bacon | 5.0 |
| Smoked salmon                    | 5.0 |
| Avocado                          | 5.0 |
| Kransky sausage                  | 5.0 |
| Two hash browns                  | 3.0 |
| Portobello mushroom              | 4.0 |
| Haloumi                          | 5.0 |
| Baked beans                      | 4.0 |

Please note, we only use free range eggs.

GF - Gluten Free | A/GF - Available Gluten Free | V - Vegetarian | DF - Dairy Free | A/DF - Available Dairy Free