



# Breakfast

8:30am – 11:30am / Weekends only

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