



BREAKFAST MENU

Paleo Granola Bowl \$20

House blend of almonds, cashews, sunflower seeds, coconut flakes, local honey, cinnamon, vanilla extract, seasonal fruit, coconut yoghurt & berry compote

Smoked Salmon Bagel \$22

With cream cheese, red onion, capers & lemon dressing

Confit Mushroom Medley \$24

Grilled mixed mushroom, feta, organic sourdough, seasonal greens & free range poached egg

French Toast Brioche \$22

With mascarpone, lemon Syrup, strawberries & summer fruit
Add manuka smoked bacon \$6

Big Breakfast \$29

Manuka smoked bacon, Chamberland pork sausage, sourdough, grilled mushroom, hash brown, poached free range eggs & spiced tomato chutney

Eggs Benedict \$22

Poached eggs with potato rosti and Hollandaise, with your choice of either...
Smoked salmon & spinach \$28 | Manuka smoked bacon \$28
or Halloumi & portobello mushroom \$26

Add your choice of...

Rosti \$4.00	Yoghurt \$5.00
Bacon \$6.00	Mushroom \$4.00
Sausage \$4.00	Hollandaise
Toast \$4.00	Egg \$2.50
Bagel & spread \$10.00	Halloumi \$3