



## BREAKFAST



*"I'm a big believer that happy hens create beautiful eggs. We proudly support Richmond Valley organic & free range pasture eggs"*

*Sean Connolly, Executive Chef*

### **WATERMELON SALAD \$15**

*natural greek yoghurt, passionfruit & torn mint (v)*

### **HOUSE TOASTED GRANOLA \$18**

*our coconut yoghurt, seasonal fruits (p, v)*

### **BREAKFAST SALAD \$16**

*mixed leaf, upland cress, root vegetables, pickles,  
avocado, mung bean spouts, dukkah, lemon, extra virgin olive oil  
add poached egg +\$2*

### **ONE PAN BACON & EGGS \$16**

*two eggs fried, maple bacon rashers (p)  
add an extra +\$4*

### **FREE RANGE SCRAMBLED EGGS \$18**

*toasted sourdough, 'piccalilli' cauliflower pickle (v)*

### **BRIOCHE FRENCH TOAST \$18**

*whipped ricotta, hazelnuts, honey & torn mint (v)*

### **RICOTTA PANCAKES \$19**

*house berry compote, vanilla bean mascarpone (v)*

### **TURKISH EGGS \$22**

*poached eggs, chickpeas & roast capsicum casserole, fermented tomato pickle, toast (vegan available)*

### **CRAB OMELETTE \$25**

*three eggs, hand picked king crab, chilli jam (p)*

### **BIG BREAKFAST \$25**

*fried eggs, maple bacon, pork & fennel sausage, mushrooms, confit vine tomatoes, potato hash*

### **EXTRAS \$4**

*half avo, roast tomatoes, maple bacon rashers, potato hash bombs, extra toast*

*Paleo grain free & gluten free bread available & local sourdough from our friends at 'The Bread Social'*

*P = Paleo V = Vegetarian*

# Balcony Brunch

*"Because a bad day never started with cocktails!"*

## Cocktails \$12

### BELLINI

tyrrell's moore's creek brut, peach liquor twist

### APEROL SPRITZ

aperol, prosecco, soda

### BLOODY MARY

vodka, fresh basil, cherry tomatoes, signature spices,  
lemon & Sean Connolly's famous hot sauce

### ESPRESSO MARTINI

house infused vanilla vodka, kahlua, coffee & vanilla bean



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## Bottomless Bellini \$29

2 hours of bottomless bellini's

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