



## BREAKFAST



*"I'm a big believer that happy hens create beautiful eggs."*

*Sean Connolly, Executive Chef*

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

*seasonal fruits with homemade coconut yoghurt & paleo granola (p, gf, v, vn)*

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

*mixed leaf, upland cress, root vegetables, mung bean sprouts,  
dukkah, lemon (gf, v, vn)*

**Add poached egg +\$2**

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

*two eggs fried, maple bacon rashers (p, gf)*

**Add an extra +\$4**

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

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

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

*three eggs, handpicked king crab, chilli jam (p, gf)*

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

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

### **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 Option (v) Vegetarian Option (gf) Gluten Free Option (vn) Vegan Option*

*Please advise your server of any dietary requirements before placing your order.*

*We have marked the dishes that **can be changed** to accommodate the denoted dietary requirements.*