



# BREAKFAST MENU

7AM – 12PM

## SOURDOUGH TOAST \$9

Sourdough toast with butter and choice of Vegemite, peanut butter, strawberry jam, Nutella or marmalade

GFO

## FREE RANGE EGGS YOUR WAY \$11

Scrambled, poached or fried eggs on toasted sourdough

GFO

## SMASHED AVOCADO \$19.2

Whipped feta, medley tomatoes, poached eggs, black sesame and chilli on sourdough topped with balsamic reduction.

V | VGO | GFO

## GREENHOUSE \$18

Sautéed seasonal greens and kale on beetroot hummus, dukkah, chilli and poached eggs.

GF | VGO

## SLOW COOKED LAMB BENEDICT \$21

With sautéed kale, hollandaise, poached eggs on a potato and parmesan hash.

## FARMERS GREEK BREAKFAST \$26

Bacon, mushrooms, roasted tomato, parmesan hash, pork and fennel sausage, smashed avocado with eggs on toast.

## SHAKSHUKA \$19.9

Roasted capsicum, tomato, onion, fresh herbs and served with sourdough toast and poached dukkah eggs.

VO | GFO

## CHILLI STRAPATSADA \$17.6

Sautéed tomato, onion, fresh herbs, feta and bacon with balsamic on sourdough.

VO | GFO

## NORWEIGAN SCRAMBLED EGGS \$19

Sourdough toast smoked salmon, spring onion topped with crumbled feta.

## THE SHROOM \$14

Sourdough toast, sautéed portobello mushrooms, fresh herbs, whipped feta and poached eggs.

## FRUIT SALAD \$18

Seasonal Fruits

VGN | GF

## Half a sliced avocado \$5

VGN

## Tomatoes \$5

VGN

## Hash brown \$5

VGN

## Sauteed Mushrooms \$8

VGN

## Egg \$4

V

EXTRAS