

ALL DAY MENU : Served until 2:45pm



**Organic Sourdough 5.00 (GF available)**

- Brickfields organic sourdough w butter, jam, marmalade, almond butter, peanut butter, nutella, vegemite, honey  
GF + 2.00, Fig & walnut + 1.00

**Bacon & Egg Roll 11.00 (GF option)**

- Crispy bacon, free range egg, Japanese Mayo, sriracha, Smokey bbq sauce, grated parmasan on sesame milk bun  
GF +2.00, Probiotic Kimchi +3.00

**Coconut Mixgrain Bircher 15.00 (GF,DF,VE)**

- w fresh mango, berries, shredded coconut jam, mango puree, coconut gummy, honeycomb, micro herbs

**Smashed Avocado 14.50 (1 Piece) (V, GF available)**

- Avocado on toast w heirloom tomatoes, dukkah, Danish feta, house chilli oil, wedge of lemon  
Add Bacon + 4.00, free range egg +3.00

**The Granola 16.00 (GF,DF)**

- Honey roasted almond & pistachio w organic coconut yogurt, fruit compote, fresh seasonal fruit & Canadian maple

**Breakfast burrito 16.00 (DF)**

- Crispy bacon, fluffy scrambled eggs, black beans, house pickled chilli sauce & baby spinach

**White truffle scrambled eggs 19.00 (GF option)**

- Creamy scrambled eggs served on toasted sourdough w sautéed wild mushrooms, ras el hanout, prosciutto and shaved parmesan with a drizzle of white truffle oil.

**Chilli crab scrambled eggs 21.00 (GF available)**

- W blue swimmer crab, Xo sauce, Korean chilli oil, crispy shallots, fresh chilli, wedge of lemon & fine herbs

**Corn fritters 21.00 (V available)**

- Turmeric spiced fritters w tomato relish, grilled haloumi, avocado, smoked salmon & poached egg

**Eggs on toast 10.50 (GF available)**

- Scrambled, poached, fried, soft boiled

**ADD SIDES**

- Free Range egg (Poached, Fried, Boiled) +3.00
- Smoked Salmon/ Haloumi/ Double Smoked Ham/ Smash avo +5.00
- Roasted Mushrooms/ Bacon/ Chorizo/ Probiotic Kimchi +4.00
- Roasted Tomatoes/ Wilted spinach/ Chimichurri/ Danish Feta/ Cheese/ Dukkah +3.00
- Grilled Turmeric Chicken Breast/ Cured Salmon +6.00
- Grilled Salmon +7.00

