

BREAKFAST

Happy Eggs on Sourdough

Yamagishi eggs your way on grilled sourdough. df \$24

Mushies

Forest mushroom ragout, black vinegar, feta herb crumble, grilled sourdough. v \$27

Scramble Satay

Scrambled eggs, togarashi mozzarella, toasted rye. v \$26

Rustic Avo

Grilled rye, dukka crumble, tomato, lemon, smoked salt flakes. df, v \$26

Smoked Salmon Bagel

House smoked salmon, citrus fraiche, red onion, dill, capers, fried happy egg. \$30

Hash

Herb potato hash, rocket, hommus, halloumi, toasted seeds, poached eggs, hollandaise. gf,v \$28

ADD ON'S

Bacon	\$7.5
1 Egg	\$7
Halloumi	\$12
Toast	\$8
Mushrooms	\$10

BOWLS

Cherry & Coconut Granola

House granola, Mungalli Creek yoghurt, fresh fruit. gf,v \$24

Fruit Plate

Selection of tropical fruit, toasted seeds and local honey. gf,v \$28

Rainforest Bowl

Quinoa, hommus, fried kale, pickled cabbage, tomato, avocado green pesto dressing. gf,v ,vg \$27

BEVERAGES

Espresso coffee \$5.5

Tea \$5.5

English Breakfast

Earl Grey

Peppermint

Chamomile

Lemon

Green

Relax

Revitalise

Lemon & Ginger

Daintree

Juice \$5

Orange

Mango

Pineapple

Ruby Grapefruit

Cranberry

Tomato