

Breakfast

6:30am - 10:00am

v - vegetarian vg - vegan gfo - gluten free option

Grilled sourdough with avocado, crumbled feta cheese, pickled red onions, cashew nut dukkah (V)(GFO)
\$22.5

Acai berry and coconut bowl with tropical fruits, chai & almond granola served in a plantation coconut (V)(VG)(GF) \$19

Breakfast burger with bacon, hash brown, fried egg, rocket & chilli tomato relish on a milk bun (GFO)
\$20

Grilled sourdough with Julatten honey, lemon curd, blueberry jam & whipped butter on the side (V) (GFO) \$14

Smoked beef brisket benny with poached eggs, rocket & sriracha hollandaise \$24

Housemade zeppole doughnuts in vanilla sugar served with whipped coffee cream & white chocolate snow (V) \$15

Sautéed ginger & crab omelette, sweet soy & peanut dressing with local Asian herbs & lime (GFO) \$28

Smoked salmon & poached eggs on housemade rosti with wilted spinach topped with dill crème fraiche (GF)
\$27

Natural yoghurt & chai granola served in a Thala coconut with a side of fresh fruit & pure maple syrup (v) \$19

Sides...

Toast	\$6
Hash browns	\$4
Brisket	\$5.5
Bacon	\$5
Avocado	\$4.5
Fruit	\$5.5

Juice...

Mango Nectar	\$4.5
Orange	\$4.5
Spiced Tomato	\$4.5
Pineapple	\$4.5
Cranberry	\$4.5
Apple	\$4.5

Coffee...

Filtered Coffee-Bottomless	\$4
Latte	\$5
Iced Latte	\$5
Espresso	\$5
Cappuccino	\$5
Long Black	\$5
Flat White	\$5
Macchiato	\$5
Piccolo	\$5

Tea...

Daintree	\$4
English Breakfast	\$5
Earl Grey	\$5
Green Tea	\$5
Peppermint	\$5
Lemon	\$5
Chamomile	\$5
Relax	\$5
Revitalise	\$5
Elderberry & Echinacea	\$5
Lemon, Ginger & Manuka Honey	\$5