

# Breakfast

6:30am – 10:00am

v – vegetarian    vg – vegan    gfo – gluten free option



## Oven baked breads v

choose the classic condiments with butter \$9

Or house made lemon curd, blueberry jam & Julatten honey \$14

## Thala beach bowl vg

freshly harvested coconut, acai berry, fresh fruits, house made toasted granola \$22

## Avocado on toast v gfo

with fresh roquette, fetta, olive oil & balsamic glaze \$19

## Eggs on toast v gfo

choose poached, scrambled, or fried on toasted sourdough \$17

## Bacon and eggs your way gfo

with scorched roma tomato & toasted sourdough \$24

## Breakfast burger

bacon, egg, hashbrown, rocket, tomato relish, toasted milk bun \$20

## Eggs benedict v gfo

Baby spinach, slow roasted tomato, house made hollandaise, toasted english muffin \$24

## Toasted waffles v

caramalised banana, fresh berries, whipped butter, Canadian maple \$17

## Sides...

Toast	\$6
Hash browns	\$4
Bacon	\$5
Avocado	\$4.5
Smoked salmon	\$6.5
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	\$4.5
Latte	\$5.5
Iced Latte	\$5.5
Espresso	\$5.5
Cappuccino	\$5.5
Long Black	\$5.5
Flat White	\$5.5
Macchiato	\$5.5
Piccolo	\$5.5



## 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