

## BREAKFAST MENU

### AVO ON TOAST \$16.5 VEG GFO DF

Whole avocado sliced on sourdough with a sprinkle of furikake.

### BACON & EGG CARBONARA \$23.0

House made pasta, guanciale, shaved pecorino & onsen egg.

### NOURISH BOWL \$21.0 VGO GF DFO

Roasted pumpkin, broccoli, cauliflower, spinach, roast beetroot, pickle cabbage, pickle ginger, toasted grains & a sesame dressing.

### CHICKEN WAFFLE \$22.0

Waffle with smoky fried chicken tenderloin, pico d'gallo, hollandaise, poached eggs & coriander.

### COCONUT PANNACOTTA \$16.5 VEG DF

Soft set coconut pannacotta with coconut yogurt, granola & fresh berries.

### BAKED EGGS \$19.0 VEG GFO DF

Eggs baked in a smoked paprika & capsicum sauce with spinach & sourdough.

### EGGS & BACON ON TOAST \$16.5 DF GFO VGO

Eggs your way, confit tomatoes, bacon & sourdough.

### SALMON BENNIE BURGER \$21.0

House smoked salmon, hummus, smoked tomato chutney & spinach on a brioche bun.

## SIDES

Avocado \$5 | Sauteed Mushroom \$4 | Hollandaise \$3 | Bacon \$4  
House Smoked Salmon \$5 | Smoked Tomato Chutney \$4 | Spinach \$3

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DF DAIRY FREE DFO DAIRY FREE OPTION GF GLUTEN FREE  
GFO GLUTEN OPTION VEG VEGETARIAN VGO VEGETARIAN OPTION