

BREAKFAST MENU - served 8am to 12pm

Sourdough Toast (V, VeO, GFO) Two slices of seeded sourdough toast served with butter (or Nuttelex). Choose vegemite, peanut butter, jam or marmalade	\$8.00
Fruit Loaf (V) Two slices fruit toast made with spices, dried figs, apricots and raisins. Served with butter + Jam	\$8.50 +50c
Eggs (V, GFO) Two <i>Springfern Farm Free Range</i> eggs on one slice of seeded sourdough toast <i>Fried OR Poached</i> <i>Scrambled eggs served with fresh herbs, seasoned with salt and pepper</i>	\$13.50 +\$3.00
Crunchy Granola (Ve) House made toasted granola with sunflower & pumpkin seeds, cashews, almonds, macadamias, coconut flakes, pure Canadian maple syrup and oats. Served with rhubarb jerky, seasonal fruit & coconut yoghurt	\$14.50
Belgium Waffles (V) Two Belgium style toasted waffles served with fresh berries, 100% pure Canadian maple syrup and honeycomb ice-cream	\$22.00
Avocado Bruschetta (V, VeO, GFO) A delicious summer blend of avocado, herbs and cherry tomatoes on sourdough toast, your choice of Persian feta or vegan feta, a sprinkling of toasted seeds & a herb salad <i>Add a Springfern Farm free range poached egg</i>	\$24.00 +\$3.00
Pork Benedict Pulled pork served on an English muffin with two poached <i>Springfern Farm</i> free range eggs, house made hollandaise sauce, herb and apple salad with pickled ginger and sesame seeds	\$24.00
Veggie Big Breakfast (Ve, GFO) One slice seeded sourdough, ½ avocado, roast tomato, spinach, sautéed mushrooms, roast pumpkin and house made spicy baked beans	\$25.00
Big Breakfast Two poached eggs on a slice of seeded sourdough toast, <i>Bills of Belgrave</i> bacon, gourmet beef sausages, sautéed mushrooms, spinach, roast tomato and a house made potato rosti <i>Exchange poached for scrambled eggs seasoned with fresh herbs</i>	\$29.00 +\$3.00

SIDES (to be ordered with a meal)

Exchange sourdough for gluten free toast	\$1.00
Extra slice toasted seeded sourdough	\$2.50
Extra egg, spinach	\$3.00
Roast tomato, roast pumpkin, potato rosti (GF), avocado ½, house made Hollandaise	\$4.00
Feta, vegan feta, button mushrooms, house made spicy baked beans	\$6.00
Gourmet beef sausages (GF), organic halloumi, vegan halloumi	\$7.00
Bill's of Belgrave premium middle rash bacon (GF)	\$7.50

Please let us know if you have an allergy of food intolerance before you order.

We make every effort to avoid cross contamination however our chefs use gluten, nuts and seeds so there may be traces of these ingredients

Please note there is a 15% surcharge on public holidays

V – Vegetarian, **Ve** – Vegan, **VeO** – Vegan Option, **GF** – Gluten Free, **GFO** – Gluten Free Option