

## BREAKFAST MENU - served 8am to 12pm

<b>Sourdough Toast</b> (V, VeO, GFO) Two slices of seeded sourdough toast served with butter (or Nuttelex). Choose vegemite, peanut butter, jam or marmalade	<b>\$8.00</b>
<b>Fruit Loaf</b> (V) Two slices fruit toast made with spices, dried figs, apricots and raisins. Served with butter + Jam	<b>\$8.50</b> +50c
<b>Eggs</b> (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>	<b>\$13.50</b>  +\$3.00
<b>Crunchy Granola</b> (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	<b>\$14.50</b>
<b>Breakfast Burger</b> One fried egg, free range bacon, <i>Cunliffe &amp; Waters Tomato and Capsicum Relish</i> , mixed leaves and cheese in a burger bun  <i>Vegetarian Option: exchange bacon for avocado</i>	<b>\$14.50</b>
<b>Avocado Bruschetta</b> (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>	<b>\$22.00</b>  +\$3.00
<b>Pork Benedict</b> 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	<b>\$23.00</b>
<b>Veggie Big Breakfast</b> (Ve, GFO) One slice seeded sourdough, ½ avocado, roast tomato, spinach, sautéed mushrooms, roast pumpkin and house made spicy baked beans	<b>\$24.50</b>
<b>Big Breakfast</b> 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>	<b>\$26.00</b>  +\$3.00

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### SIDES

Exchange sourdough for gluten free toast	\$1.00
Extra slice toasted seeded sourdough	\$2.50
Roast tomato, roast pumpkin, potato rosti (GF)	\$3.00
Feta, vegan feta, button mushrooms, house made spicy baked beans	\$4.00
Avocado, ½	\$5.00
Gourmet beef sausages (GF), Organic halloumi, vegan halloumi	\$6.00
Bills Belgrave premium middle rash bacon (GF)	\$6.50

**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.

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