



# BREAKFAST MENU

7:00AM - 11:30AM

<b>Banana Bread (V)</b>	<b>11</b>	<b>A la Mer (GF)</b>	<b>19</b>
w/ espresso mascarpone and fresh seasonal fruit		Hot-smoked salmon, field mushrooms, sautéed	
<b>Banana Split (GF) (V)</b>	<b>16</b>	spinach w/ hollandaise and crispy leek	
Burnt banana w/ fresh fruit, vanilla-bean ice-cream		<b>Shakshuka *</b>	<b>19</b>
honeycomb, granola and salted caramel sauce		North-African spiced piperade w/ organic free-range	
<b>Orange Sugar French Toast (V)</b>	<b>16</b>	eggs and lamb kofta, baked and served w/ mint yoghurt	
Orange sugar French toast w/ lavender honey,		dressing and toasted sourdough	
toasted macadamias and vanilla-bean ice-cream		<b>Avocado Bliss * (V)</b>	<b>17</b>
+ add hinterland bacon <b>4</b>		Smashed avocado on toasted ciabatta, slow-roasted	
<b>Sunnyside *</b>	<b>15</b>	tomatoes, marinated feta, basil oil and balsamic glaze	
Free-range fried eggs sunny-side up, hinterland		+ add free-range poached eggs <b>4</b>	
bacon, served w/ basil oil infused toasted sourdough		<b>Eggs Benedict *</b>	<b>18</b>
<b>Cubano</b>	<b>15</b>	Darling downs bacon, free-range poached eggs,	
A classic taste of Havana w/ roasted pork, pickles,		sautéed spinach topped w/ hollandaise on toasted	
Swiss cheese, mustard and salami in a toasted bun		sourdough (Vegetarian option with halloumi)	
<b>Pulled Pork Tacos (GF)</b>	<b>18</b>	<b>My Big Fat Greek Breakfast *</b>	<b>25</b>
Pulled pork, refried beans, salsa, manchego cheese		Organic free-range eggs, wine-cured streaky bacon,	
corn tortilla w/ fried egg and jalapeno hollandaise		keftedakia (Greek meatballs), slow-roasted tomatoes,	
<b>Nasi Goreng (V)</b>	<b>17</b>	field mushrooms, grilled halloumi, feta and basil oil	
Fried rice w/ zucchini and red capsicum topped		served w/ toasted sourdough	
w/ fried eggs, dried shallots and side of sambal			

## ADD-ONS

Slow-roasted Tomatoes | Sautéed Spinach

Field Mushrooms | Smashed Avocado **4.5**

Grilled Chorizo | Grilled Halloumi | Hinterland Bacon **5.5**

Hot-smoked Salmon **7**

[Maximum 3-way split bill] (v) - vegetarian (gf) - gluten free \*GF option available

'World Inspired Food'



# BREAKFAST BEVERAGES

## COFFEE

Espresso, Short Macchiato, Piccolo	3.5
Cappuccino, Flat White, Long Black,	4
Café Latte, Long Macchiato	
Hot Chocolate, Mocha, Chai Latte	
<u>Extras</u>	
Double Shot, Mug	1
Soy Milk, Lactose Free Milk, Almond Milk	0.5
Decaf	0.5
Syrups (vanilla, hazelnut, caramel)	0.5

## LOOSE LEAF ORGANIC TEA

Earl Grey, English Breakfast,	4
China Green Tea, Peppermint, Chamomile,	
Vanilla Spiced Chai, Oolong, Darjeeling	

## FRESHLY SQUEEZED JUICES

Orange	6
Apple	6
Revitalise Orange, apple, carrot, ginger	7
Sweet Nectar Mandarin, apple, bush honey	7
Rejuvenate Apple, carrot, celery	7

## SMOOTHIES & SHAKES

<b>Banana</b> Fresh banana, organic bush honey yoghurt, Barambah Organics skim milk and cinnamon	8
<b>Mango Delight</b> Mango and passionfruit infused coconut water topped w/ mango sorbet	8
<b>Vanilla Malt Thickshake</b> Vanilla-bean ice-cream, Barambah Organics milk & vanilla malt	9
<b>Classic Milkshake</b> (Chocolate, Caramel, Vanilla)	7

## ICED-DRINKS

Iced Café Latte, Iced Long Black	5
Iced Coffee, Iced Chocolate, Iced Mocha	6
House-made Iced Tea	7
w/ fresh lemon	
<b>Passionfruit Elixir</b>	8
Passionfruit coconut water, fresh lime and	
lemon sorbet	

## BRUNCH COCKTAILS (FROM 10AM) \$16

### Bloody Mary

4	Vodka, tomato juice, fresh lemon, celery salt and Tobasco sauce
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### Champagne Cocktail

	Grand Marnier, Jansz sparkling cuvee and Angostura bitters
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### Irish Cream

	Hot malt, espresso, baileys, fresh whipped cream and biscuit wafer
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