

BREAKFAST MENU



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'World Inspired Food'

Fruit Loaf (v)	9	Pig & Waffle	25
w/ cinammon ricotta and fresh seasonal fruits		Grilled bacon, candied bananas, walnuts, duo of manuka honey and maple syrup	
Ham & Cheese Croissant	16	Green Beans & Chook Omelette (gf)	27
Champagne ham, melted cheese and bearnaise sauce		A dish with attitude bursting with colours and flavours, egg omelette, edamame beans, grilled chicken, chives, onions, diced tomatoes and garlic served w/ buttery potato skillet	
Banana Bread (v)	12	Ms. Yoghurt Parfait (v)	22
w/ cinnamon ricotta and fresh seasonal fruits		'A sexy trifle dish', for those who enjoy a healthy breakfast to start the day. Layers of berries, minted yogurt, honey roasted muesli	
Da Big B	32	Medley's Scotch Eggs	26
'Feast the day', cheesy scrambled eggs, German kransky sausage, wild mushrooms, bacon, pork rissole, peppered grilled tomato, potato cakes and bearnaise sauce		British inspired breakfast crafted with soft boiled egg covered in sausage mince and panko crumbs accompanied w/ hash browns, tomato relish and green salad	
My Honeymoon Eggs	24	The Forbidden Avocado (v) (gfo)	25
A delicious twist of classic eggs benedict topped with asparagus, champagne ham on a buttery croissant w/ hollandaise sauce		The mistress of all breakfasts, buttery sourdough topped with our own velvet hummus, poached eggs, avocado mousse, grilled halloumi and a wedge of lemon dusted w/ fried garlic	
Wharf Street Waffle	24	Captain Crab Sparrow	28
Willie Wonka's inspired choco ganache and hazelnuts, green moss, freeze-dried berries, fresh berries and cookies & cream ice cream		Mouth-watering croquette 'blue swimmer crab' coated in black pearl's sesame breadcrumbs on Russian aioli w/ watercress salad	
Eggs Your Way (gfo) (v)	15	Giddy Up Burrito	16
Eggs cooked your way on sourdough toast select: fried scrambled poached		Escobar's 'favourite breakfast' w/ spiced rice, tomato salsa, black beans, melted cheese w/ siracha mayo and guacamole + add pulled beef 8 + add peri-peri chicken 8	
Sides			
(NB: DIY Breakfast charge applies)			
Eggs (2)	6		
Sauteed Spinach Cheese Kransky (1)	4.5		
Grilled Tomato (1) Hash Brown (v) (1)	3.5		
Potato Cake (gf) (1)	5.5		
Wild Mushrooms (v) Grilled Halloumi (gf) (v) (2)	7		
Hinterland Bacon (gf) (2)	7		
Smashed Avocado (gf) (v)	7		
Smoked Salmon (gf)	8		
House Relish Hollandaise (gf) (df)	2.5		
Hollandaise (gf) Bearnaise	2.5		
Tomato Sauce BBQ Sauce	1.0		
Sourdough w/ butter	3.5		
Gluten-free bread (2)	4.5		

[We kindly request a maximum 3-way split bill - single payments at table preferred]

(v) = vegetarian (gf) = gluten free (gfo) = gluten free option available (df) = dairy free

BREAKFAST

BEVERAGES

Coffee & Tea



Espresso, Short Macchiato, Piccolo
Cappuccino, Flat White, Long Black
Café Latte, Long Macchiato
Hot Chocolate, Mocha, Chai Latte
Red Velvet Hot Chocolate

Matcha Latte

Coffee Extras

Double Shot, Mug
Soy Milk | Lactose Free Milk | Almond Milk
Macadamia Milk | Oat Milk
Decaf | Syrups (vanilla, hazelnut, caramel)

Loose Leaf Tea

Aussie Breakfast, Earl Grey Reserve, Cool Mint
Peachy Oolong, Karma Chai Sutra, Jasmine
Dream, Pure Green, Rooibos Bilberry, Tropical
Peony, Sweet Lemongrass, Royal Chamomile

Iced-Drinks/Frappé

Iced Café Latte, Iced Long Black, Iced Matcha 6.5

Banana Iced Café Latte 7

Iced Fancy Mocha, Iced Fancy Chai Latte 9

Iced Fancy Matcha 9

Iced Fancy Coffee, Iced Fancy Chocolate 9

Iced Fancy Red Velvet 9

Rooibos Iced Tea (Rooibos bilberry tea, mint) 9

Freddo Cap Iced milk, cacao & coffee blended 8

Spiked Coffee

(from 10am)

IRISH CREAM (HOT OR COLD)

Hot malt, double espresso, Baileys, fresh whipped
cream and biscuit wafer

HOLY TRINITY

Sailor Jerry spiced rum, Butterscotch Schnapps,
double espresso on the rocks

WHITE RUSSIAN

Vodka, Kahlua, double espresso, cream

ESPRESSO MARTINI

Vodka, Kahlua, vanilla, double espresso



Smoothies & Shakes

Banana Fresh banana, bush honey yoghurt, Barambah Organics skim milk and cinnamon
+ add chocolate

Mango Delight Mango and passionfruit infused coconut water topped w/ lemon sorbet

Acai Smoothie Acai, fresh banana, mixed berries, passionfruit coconut water

Minty Melon Passion Fresh mint, watermelon, passionfruit pulp and passionfruit infused coconut water

Malt Milkshake Vanilla ice-cream, Barambah Organics milk and vanilla malt

+ add chocolate

Classic Milkshake (Chocolate, Caramel, Vanilla, Strawberry)

Naughty...but Nice

(from 10am)



4.2

5.4

5.4

5.4

5.4

5.4

VIRGIN MARY

Tomato juice, fresh lemon, celery salt, Worcestershire
and Tabasco

+ add vodka

GIN ICED TEA

Rooibos bilberry iced tea w/ fresh mint

+ add Tanqueray gin

PASSIONFRUIT ELIXIR

Passionfruit coconut water, passionfruit pulp, fresh
lemon & lime and lemon sorbet

+ add vodka

Brunch Cocktails

(from 10am)

MIMOSA

Organic Italian Prosecco and orange juice

PINK TEMPTATION

Sparkling Moscato, lemonade, grenadine, fresh mint

CHAMPAGNE COCKTAIL

Grand Marnier, Jansz Tasmania Premium Cuvee,
bitters, maraschino cherry

BASIL SPRITZ

Organic Italian Prosecco, Tanqueray Gin, Sylvia's
sweet basil and lemon

TEQUILLA SUNRISE

Tequilla, orange juice, grenadine



Freshly Squeezed Juice

Orange or Apple

Revitalise (Orange, apple, carrot, ginger)

Refresh (Watermelon, apple, mint)

Rejuvenate (Apple, carrot, celery)

Basil Blast (Sylvia's sweet basil, apple, lemon)



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