

THE MELBOURNE BREAKFAST

A social ritual shaped by the city's coffee obsession, market-fresh produce and a global palate.
This is the art of the Melbourne morning.

A LA CARTE

Eggs on Sourdough \$16

Free-range eggs prepared your way (fried, poached, scrambled, or omelette) on local artisan sourdough.

A breakfast classic. (GFO)

Cheese Arepas \$22

A nod to the city's Latin influence. Crispy corn pockets filled with cheese, topped with smashed avocado, a poached egg and house-made chilli oil. (GF)

Coconut Panna Cotta \$22

Inspired by the fruit stalls of the Queen Victoria Market. Silky coconut panna cotta with caramelised mango, banana, passionfruit, chia and toasted coconut. (GFO)

Congee \$22

Melbourne comfort food. Slow-cooked rice porridge, salted duck egg, spring onion, black bean fried fish, black olive mustard greens. (GF, DF)

A choice to add poached chicken. +\$5

Chilli Scramble on Brioche \$24

Soft-folded eggs on toasted brioche with whipped feta, fresh basil and crispy shallots. (GFO)

Bold, balanced and unmistakably Melbourne.

The 'Paris End' Croissant Pudding \$22

A sophisticated French-inspired indulgence. Buttery croissant pudding served with whipped mascarpone, strawberry compote and a drizzle of aged balsamic glaze.

Eggs Benedict \$20

Toasted English muffin and free-range poached eggs finished with house-made hollandaise. (GFO)

Your choice of: Leg ham, Smoked salmon (A) or

Sautéed spinach

SIDES

Avocado · Thyme-roasted mushrooms · Tomato · Hash brown · Bacon · Chicken chipolata · Smoked salmon (A) \$6 each

DAILY BREWS

Coffee Small \$5 | Large \$6

Flat White · Latte · Cappuccino · Long Black · Piccolo
Macchiato · Mocha · Hot Chocolate
[Decaf option available]

TEA \$5

English Breakfast · Earl Grey · Peppermint · Green Tea · Chamomile · Lemongrass

AM APERITIVO

Mimosa \$15

Sparkling wine & orange juice

Bloody Mary \$16

Vodka, tomato juice, lemon juice, Worcestershire sauce, & hot sauce

Espresso Martini \$18

Vodka, coffee liqueur, & fresh espresso

Champagne \$20

H Lanvin & Fils, France

GF-gluten free · GFO-gluten free option · DF-dairy free · V-vegetarian · VG-vegan
A-Australian seafood · I-imported seafood

*Please advise staff of any dietary requirements, allergies or intolerances.