

## CAFE

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Espresso	22
Caffe Americano	23
Cortado	26
Macchiato	25
Flat White	28
Con Panna	27
Cappuccino	30
Caffe Latte	30
Bulletproof Coffee	34

Mocha	34
Hot Chocolate (white   dark)	33
Hazelnut   Vanilla Latte	36
Spiced Chai Latte	36

Red Espresso	25
Red Cappuccino	34

### Hot Tea Pot 25

Breakfast   Earl Grey   Rooibos	
Chamomile   Green Mint	
Raspberry   Peach	

### Organic Loose Leaf Tea 30

Black Chai   Hibiscus Infusion	
Coconut & Almond	

### Milk Substitute 8

Soy   Oat   Almond	
Macadamia   Coconut	

## SUPER LATTES

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### With almond milk

<b>Beetroot</b>	39
Beetroot, cinnamon, vanilla	

<b>Cacao</b>	39
Cacao, turmeric, maple syrup	

<b>Matcha</b>	39
Matcha green tea, raw honey	

## COLD PRESSED SHOTS

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<b>Ginger</b> , lemon, carrot, orange	25
<b>Turmeric</b> , orange, cayenne	25
<b>Apple Cider</b> , pineapple,	25
lemon, cayenne, apple juice	

## COLD

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<b>Iced Rooibos Tea Coolers</b>	40
Peach   Lemon   Mango	
Pomegranate   Mixed Berry	
Kombucha	

<b>Freezos</b>	48
Coffee & Almond	
Chocolate & Macadamia	

<b>Frullato</b>	58
Ice cream & seasonal fruit blend	

## SMOOTHIES

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<b>Kale &amp; Kiwi</b>	58
Lime, kiwi fruit, cucumber,	
coconut water, kale, pear	

<b>Almond &amp; Berry</b>	60
Almond milk, mixed berries,	
seedless purple grapes, flaxseeds	

<b>Cacao &amp; Pear</b>	55
Pear, almond milk, dates, nut butter,	
cacao, chia seeds	

<b>Avo &amp; Banana</b>	58
Banana, avo, coconut water, honey,	
mango, pineapple, coconut milk	

## JUICES

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<b>Pure</b>	40
Orange   Pineapple   Carrot   Apple	

<b>Green</b>	45
Apple, cucumber, celery, lemon,	
parsley, romaine lettuce	

<b>Hard Green</b>	45
Spinach, kale, celery, parsley,	
mint, pineapple	

<b>Red</b>	45
Beetroot, pineapple, apple,	
lemon, cinnamon	

<b>Golden</b>	45
Grapefruit, pineapple, orange,	
lemon, turmeric	



# PROUD MARY

# BREAKFAST

## FRUITS & GRAINS

**Fresh Fruit Bowl** 68  
With seasonal sorbet

**Proud Mary Granola Bowl** 85  
Toasted granola, fresh fruit, orange blossom honey, organic yoghurt (N)

**Summer Oats** 68  
Coconut & apple soaked oats, pineapple, blueberries, stone fruit, walnuts, toasted seeds, passion fruit

## ON TOAST

Choice of sourdough | health | 60% rye  
gluten free (+18)

**Beetroot & Avo (VG)** 65  
Beetroot hummus, avo, basil, tahini dressing, togarashi

**Smashed Avo (VG)** 75  
Orange, chilli & charred broccolini salsa **+Add** crispy bacon 25 | haloumi 20

**Scrambled Tofu (VG)** 85  
Coconut scrambled tofu & kale, confit tomato, za'atar **+Add** avo 25

**Mushrooms (VG)** 74  
Pan fried mushrooms, spinach, charred leeks, chilli salsa macha **+Add** poached egg 8 | feta 20

**Bacon & Avo** 74  
Crispy bacon, avocado, jalapeño cream cheese, tomato gremolata **+Add** poached egg 8

**Toasted Croissant** 65  
Scrambled egg, crispy bacon, grilled cheddar. **+Add** avo 25

## BAGELS

**Smoked Salmon** 75  
Lemon cream cheese, capers, red onion, watercress & dill on a toasted poppy seed bagel

**Bacon & Egg** 62  
Streaky bacon, fried egg, bourbon bacon jam, cheddar, watercress & pickled relish mayo on a toasted bagel

## SWEET BREAKFAST

**Hotcakes** 65  
Ricotta hotcakes, vanilla & lemon ricotta cream, berry compote, honeycomb crumb

**Belgian Waffle** 75  
Vanilla parfait, Jamaican rum pineapple, nutella & chocolate crumble

**Brioche French Toast**  
With a choice of  
**Lemon Curd**, vanilla gelato, 69  
fresh berries  
**Maple Bacon**, banana brulee 72  
& crème fraiche

## EGGS

Choice of sourdough | health |  
60% rye | gluten free (+18)

**Cafe Omelette** 38  
Classic omelette with toast  
+ additions of your choice

**Two Eggs Your Way** 32  
**Scrambled | Poached | Fried**  
With toast + additions of your choice

## + ADDITIONS

Confit Tomatoes 8  
Fried Onion | Spring onion 8  
Sautéed Spinach 18  
Smokey Beans 18  
Cheddar | Feta | Haloumi 20  
Goats Cheese 25  
Avo (half) 25  
Field Mushrooms 25  
Crispy Bacon 25  
Smoked Hickory Ham 28  
Pork Sausage 28  
Smoked Salmon 45

## PROUDLY BAKED

Daily selection of fresh pastries at the cafe bar

## BREAKFAST COCKTAILS

Proud Bloody Mary with vodka 95  
Mimosa | Peach Bellini 85  
**Valentina** Non-alc bubbly, 65  
cranberry & orange juice

## BRUNCH

**Mary's Bennys**  
English muffin, hollandaise, poached eggs  
**Field Mushrooms**, sautéed spinach, caramalised red onion (V) 84  
**Smoked Hickory Ham**, togarashi, chorizo crumble 85  
**Smoked Salmon**, lemon truffle asparagus, dill oil, trout roe 115

**Pakora Waffle (VG)** 85  
Savory & spicy chickpea waffle, scrambled tofu, lemon & spring onion sauteed spinach, pea kadhi

**Green Shakshuka (V)** 75  
Baked eggs, coal-roasted green vegetables, dill, spring onion, sumac, chilli oil, coconut yoghurt

**Red Shakshuka (V)** 74  
Za'atar baked eggs, harissa roasted tomatoes, red peppers, sweet potato, onions

**Turkish Eggs (V)** 78  
Poached eggs on lachha paratha, chilli chimichurri, lemon yoghurt, fresh dill, za'atar

**Asian Omelette** 95  
Sugar-cured prawn & kimchi open omelette, feta, sprouts, coriander, spring onion, chilli oil

**Salmon Royalé** 105  
Spinach, kimchi & goats cheese rosti, smoked salmon, confit tomato, seeded avocado, poached egg, hollandaise.

**Proud English** 110  
Crispy bacon, pork sausage, sautéed crispy potato, mushrooms, coal-fired tomatoes, smokey beans, two eggs your way, toast

**Steak Egg & Bravas** 110  
28-Day wet aged sirloin 200g, soft poached egg, wagyu fat patatas bravas, confit tomato, aioli

Breakfast served from 7:30am - 12pm

Please notify your waitron if you have any allergies or dietary restrictions. (V) Vegetarian (VG) Vegan (N) Nuts