

BREAKFAST

7 AM - 10:30 AM

Smashed Seasonal Avocados With Chorizo \$22

Sourdough, heirloom tomatoes, roasted capsicum and corn salsa (V, N, GFO). Add on poached eggs \$5

Three Egg Omelet \$18

Three free range eggs or egg whites with your choice of fillings served with sourdough, ham, cheese, tomato, chili, capsicum, mushroom, onion, spinach (GFO).

The Big Breakfast \$27

Two eggs scrambled, fried or poached, grilled bacon, avocado, hash brown, tomato, sourdough.

Benedict \$27

Poached eggs, baby spinach, hollandaise with choice of smoked salmon or grilled bacon on English muffin.
*Gluten Free bread available.

Two Free Range Eggs On Toast \$15

Two eggs scrambled, poached or fried, chargrilled sourdough (V, GFO).

Add on Sides

fried, scrambled or poached eggs (2) \$5

garlic mushrooms \$3

grilled bacon \$4.5

chicken sausage \$4.5

sautéed spinach \$3

hash brown potatoes (2) \$3

avocado \$4

toast \$6

LUNCH

12 PM - 2 PM

Fries \$11

Thick cut potato with truffle mayonnaise.

Sweet potato with aioli.

Crispy Cauliflower Poppers \$18

Togarashi, vegan garlic aioli, lemon (N, Ve).

Caesar Salad \$28

Baby cos lettuce, capers, bacon, sourdough croutons, parmesan, poached chicken breast (GFO).

Toasted Ciabatta Panini with Fries

Grilled capsicum, tomato and eggplant,

pesto, provolone (N, V) \$22

Poached chicken, fried egg, bacon \$24

Double smoked ham, mature cheddar, Dijon \$22

Wagyu Beef Burger \$29

Milk bun, streaky bacon, cheddar, pickle, aioli, tomato relish, fries.

Crispy Chicken Burger \$28

Kimchi, baby gem, gochujang, milk bun, fries (S).

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CAFÉ

While we strive to accommodate all requests, we cannot guarantee the absence of cross-contamination with nuts, sesame, eggs, gluten, or dairy, as we do not operate allergen-free kitchens.

V – Vegetarian, Ve – Vegan, N – Contains nuts, GFO – Gluten-free optional

menu