



fresh ideas with fresh produce

Weekend Breakfast Menu **Sat & Sun 8.30AM-2.30PM**

Lighter Choices

Morning Munch & Almond Panna Cotta *g/f \$11

Fresh Banana, Yoghurt, Strawberries, Walnut, Almonds, Peanuts,
Coconut Chips, Goji Berries & Brownie Crunch

Homemade Banana & Walnut Bread \$7

With Our Mocha Butter

Avocado Sourdough Toast W/ Your Topper

~Halumi, Roasted Pear & Preserved Lemon Dressing **\$16**

~Creamed Feta, Sun Dried Tomatoes & Roasted Pumpkin **\$16**

~Smoked Salmon & 2 Poached Eggs **\$20**

Grains & Greens Bowl *g/f d/f \$14

Sweet Potatoes, Chick Peas, Steamed Kale, Corn Kernels, Quinoa,
2 Soft Poached Eggs & Brown Rice with A Ginger, Almond & Mint Dressing

Epicure Desires

Chilli Fried Eggs \$8

Loaded With Bacon, Served W/ Homemade Sour Dough

Breakfast Belly Pork Burger \$18

Double Cooked Belly Pork Baked W/ Parmesan & Fresh Herbs, Served With 2 Fried Eggs,
Halumi Cheese, Cinnamon Apple Mustard, Pomegranate Molasses and Turkish Bread

Big Breakfast \$18

W/ 2 Eggs, Bacon, Homemade Apple & Pork Sausage, Mushrooms, Chorizo Tots,
House Sour Dough Toast, Grilled Tomato & Homemade Baked Beans

Benedicts

2 Poached Eggs & Spinach On Brioche With Turmeric Hollandaise

~Coffee Smoked Belly Pork **\$14**

~Mushrooms **\$14**

~Smoked Salmon & Crushed Seaweed **\$18**

Croissant French Toast \$14

Twisted French Classic-Served With Crisped Bacon, Poached Apples, Ricotta & White Chocolate Cream, Coconut Butterscotch Sauce & Vanilla Ice Cream

Crispy Hong Kong Puffie

\$14

With Char Siu (Chinese Bbq Pork) and Shallot Scrambled Eggs

Choice of sides

bbq sauce/ tomato sauce/worcestershire \$1
hollandaise/ tomato chutney / ice cream \$2
bread change to our gluten free bread \$2.5
turkish bread / tomato/ toast & jam/ kimchi \$3.5

honey, date & walnut bread/2 eggs/ steamed
kale/spinach/ mushrooms \$5
avocado/ homemade baked beans & smoked
hock / sesame haloumi/ bacon \$5
apple & pork sausage /smoked salmon
/ smoked belly pork \$7

TAPAS/ ENTREE

11am-2.30pm Tuesday to Sunday

\$10/each

coffee smoked belly pork

w/ a beetroot & chocolate mole sauce, soured cranberries
and charred flour tortilla

slow cooked meat balls(4)

w/ baby spinach, parmesan & fresh herbs

homemade chorizo tater tots(8) **g/f**

crispy potato gems w/ a melted blue cheese & sour cream

pot roasted lamb **g/f**

with deep fried chilli ricotta fritters, poached apples
and a honey & truffle sauce

crispy spicy fried chicken **g/f d/f**

w/ caramel palm sugar & chilli vinegar sauce

satay duck spring rolls (4) **d/f**

w/ sweet chilli jam

salmon & potato croquettes (4) **g/f**

w/ spinach hollandaise cream

SOMETHING SWEET

creme brulee g/f	\$12
w/ berries and vanilla ice cream	
sizzling chocolate & almond brownie g/f	\$12
w/ butterscotch ice cream, macadamia pralines and chocolate fudge sauce	
ice cream crepe	\$12
w/ toasted almonds and your choice of burnt butter orange sauce or chocolate fudge sauce	
rhubarb & cinnamon apple crumble	\$12
w/ salt & chilli caramel cashew ice cream & hazelnut custard	

Please advise us of your food allergy

****CORKAGE \$3.5 PER PERSON | CAKEAGE \$3.5 PER PERSON**

****Please aware that**

NO OUTSIDE FOOD/ DRINK ALLOWED