



## BREAKFAST MENU | 7AM -1130AM

Pineapple & strawberry granola bowl: Colony leatherwood honey, coconut yogurt, house-made maple granola, caramelised pineapple, banana chips, fresh berries (ve)	18.9
Beetroot house cured atlantic salmon, with NYC poppy seed bagel, horseradish cream fraiche, soft boiled free range egg, radish, capers, dill & pickled shallots	26.9
Chilli scrambled egg, toasted sourdough, Persian feta, mint, cucumber, crispy shallots & truffled siracha (v. gfo)	25.9
Avocado with Barossa Valley haloumi, poached free-range eggs, pistachio dukkah, lemon agrumanto oil & toasted sourdough (v. veo. gfo)	25.9
Sunshine Coast pork & fennel sausage with roasted vine tomatoes, fried free-range eggs, salsa verde & toasted sourdough	26.5
French toast with dolce de leche, vanilla ice cream, salted macadamia, fresh berries & lemon balm (V)	24.9
Green eggs and ham: poached free range eggs, Serrano reserve prosciutto & pistachio pesto, toasted sourdough	27.5
Classic Eggs Benedict with poached free-range eggs, baby spinach & Hollandaise sauce on toasted English breakfast muffin with: Grilled triple smoked bacon or Roasted field mushroom (V)	23.9
Sweetcorn & zucchini fritters with cucumber & lemon yoghurt, poached free-range egg, leafy fennel salad & tomato chilli jam (V)	22.9
Free-range eggs on toast cooked to your liking with homemade breakfast relish (V. GF0)	14.9
SIDES	
Beetroot cured smoked Atlantic salmon	7.0
Sautéed baby spinach (V)	5.5
Sunshine pork & fennel sausage	7.5
Triple smoked bacon	6.5
Fresh avocado (V)	6

Please advise staff if you have a food allergy | Gluten free bread is available  
GF - gluten free | V - vegetarian | VE - vegan VE0 - vegan alternative available