



## BREAKFAST MENU | 7AM -1130AM

Swiss style bircher muesli with coconut yogurt, house baked granola, seasonal fruits & leatherwood honey (VE0)	19.5
Roasted field mushrooms, macadamia cream, rocket & watercress pesto, spiced dukkah with fennel & wild leaf salad on toasted sourdough (VE0)	22.9
House hot smoked Atlantic salmon bruschetta with cucumber dill, crème fraîche & a poached egg (GF0)	27.9
Avocado & poached egg on a baked croissant, leafy greens with lemon vinaigrette, aged parmesan & pistachio dukkah (V)	23.5
Sauteed La Boqueria chorizo with fried free-range eggs, ratatouille & barrel aged balsamic, char-grilled sourdough	26.5
Blueberry & ricotta hotcakes, lemon butter, maple syrup with vanilla ice-cream	25.9
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 sourdough with Grilled triple smoked bacon or Roasted field mushroom (V)	24.5
Sweetcorn & zucchini fritters, cucumber & lemon yoghurt, poached free-range egg, avocado, 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

Roasted field mushroom	6.0
Sautéed baby spinach (V)	5.5
Sunshine Coast pork & fennel sausage	7.5
Triple smoked bacon	6.5
Fresh avocado (V)	6.0