

-all day menu-

french fig porridge

served with cinnamon and brown sugar and a side of pouring cream **\$10.00**

homemade granola

served with fresh fruit, yoghurt, honey **\$15.00**

toast & jam

either grain, white **\$8.00**

Gluten Free \$9.00

bacon & two eggs

poached, scrambled or fried served with grain toast

\$16.00 or without bacon **\$10.00**

eggs benedict

homemade potato and herb rosti topped with baby spinach, two soft poached eggs and hollandaise, served with your choice of bacon, salmon or mushrooms **\$21.00**

french toast

orange and vanillas scented brioche french toast, with berry compote, bacon, maple and fresh seasonal fruit **\$22.00**

french grill

g.f french toulouse sausage, bacon, grilled tomato, creamy portobello mushrooms, two eggs, homemade potato herb rosti and toast **\$25.00**

creamy mushrooms on toast

Balsamic and thyme roasted portobello mushrooms, cooked in a creamy sauce served on a bed of spinach and a side of Ciabatta toast **\$19.00**

seafood chowder

delicious creamy seafood chowder served with a slice of toasted ciabatta **\$19.00**

soup of the day

ask our staff for today's soup specials **\$15.00**

omelette

stuffed with spinach and ricotta served with either bacon, salmon or mushrooms and a side of toast **\$21.00**

rustic sandwich

Tender marinated beef served between lightly toasted turkish bread, filled with homemade aioli, caramelised onions, green salad, tomato and swiss cheese **\$22.00**

smashed avo

5 grain bread topped with smashed avocado, homemade salsa. Crumbled feta and a poached egg **\$20.00**

b.l.a.t

toasted ciabatta stuffed with bacon, avocado, greens and tomato **\$20.00**

toasted sandwiches

choice of three fillings on grain bread
ham/ cheese/ tomato/ onion/
pineapple **\$11.00**

-all extra sides **\$6.00-**

please ask if you have dietary requests, we will do our best to please