



# BREAKFAST MENU

7:00AM - 11:30AM

<b>Banana Bread (V)</b> w/ espresso mascarpone and fresh berries	11	<b>Nasi Goreng (GF)</b> Fried rice w/ bacon, zucchini, red capsicum, free range fried eggs and dried shallots	16
<b>Ham &amp; Cheese Croissant</b> Toasted croissant w/ ham and cheese	8	<b>Shakshuka</b> Free range baked eggs, North-African spiced piperade, lamb kofta and mint yoghurt	18
<b>Acai Bowl (GF) (V)</b> Granola, organic bush honey yoghurt, coconut flakes and acai sorbet	16	<b>Avocado Bliss * (V)</b> Smashed avocado on Turkish, slow-roasted tomatoes, marinated feta and snow pea tendrils + add free range poached eggs <b>3</b>	17
<b>Raspberry &amp; White Chocolate Hotcake (V)</b> Fresh hotcake w/ berry compote, mascarpone chantilly cream served w/ fresh berries	17	<b>Queenslander</b> Brioche breakfast burger w/ free range fried egg, thick-cut bacon, slow-roasted tomato, charred pineapple and house-made tomato relish	17
<b>Sunnyside *</b> Free range fried eggs sunny-side up, hinterland bacon, tomato relish served on toasted sourdough	15	<b>The Stockman *</b> Eggs cooked your way, free-range chorizo, potato and feta rosti, field mushrooms, charred pineapple, and house-made tomato relish served w/ toasted sourdough	22
<b>Eggs Benedict *</b> Thick-cut bacon, free range poached eggs, sautéed spinach topped w/ hollandaise, served on sourdough (Vegetarian option with halloumi)	18		
<b>Eggs a la Mer (GF)</b> Free range poached eggs, hot-smoked salmon, potato & feta rosti, crispy kale, dukkah topped w/ hollandaise sauce	19		

## ADD-ONS

Slow-roasted Tomatoes, Sautéed Spinach, Field Mushrooms, Charred Pineapple **4.5**

Potato Rosti, Free-range Chorizo, Grilled Halloumi, Avocado **5**

Thick-cut Bacon, Hot-smoked Salmon **6.5**

(v) - vegetarian (gf) - gluten free \*GF option available

## World Inspired Food



# BREAKFAST BEVERAGES

## COFFEE

Espresso, Ristretto, Short Macchiato, Piccolo	3.5
Cappuccino, Flat White, Black, Latte	4
Long Macchiato	4
Hot Chocolate, Mocha, Chai Latte	4

### Extras

Certified Organic Coffee	0.5
Double Shot, Mug	1
Soy Milk, Lactose Free Milk	0.5
Syrups (vanilla, hazelnut, caramel)	0.5

## LOOSELEAF TEA

Earl Grey, English Breakfast, China Green Tea, Peppermint, Chamomile, Vanilla Spiced Chai, Oolong, Darjeeling	4
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## MILKSHAKES

Chocolate, Vanilla, Caramel	7
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## SMOOTHIES

<b>Banana</b> Fresh banana, organic bush honey yoghurt, organic skim milk and cinnamon	8
<b>Queensland Delight</b> Mango, pineapple, passionfruit coconut water and mango sorbet	8
<b>Acai</b> Acai, mixed berries and coconut water topped w/ coconut flakes	8
<b>Green Heart</b> Apple, cucumber, celery, mint and chia seeds	8

## FRESHLY SQUEEZED JUICES

<b>Orange and/or Apple</b>	5.5
<b>Revitalise</b> Orange, apple, carrot, ginger	6.5
<b>Rejuvenate</b> Pineapple, apple, dash of rose water	6.5
<b>Green Energy</b> Apple, cucumber, celery, mint	6.5

## ICED DRINKS

Iced Café Latte, Iced Long Black	5
Iced Coffee, Iced Chocolate, Iced Mocha	6
Turkish Iced Tea w/ freshly squeezed lemon and peach bitters	6.5
Passionfruit Infused Coconut Water w/ freshly squeezed lime topped w/ lemon sorbet	6.5

BRUNCH COCKTAILS

FROM 10 AM

Bloody Mary

Vodka 60ml, tomato juice, fresh lemon, Tobasco

Champagne Cocktail

Sugar Cube, Angostura bitters, Grand Marnier 15ml, Jansz Premium Cuvee

Espresso Martini

Vodka 30ml, Kahlua 15ml, espresso

\$16

