

# BREAKFAST

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## CONTINENTAL BREAKFAST • \$16 VG

cereal and fruit with toast and spreads

## BRYDONE FRUIT LOAF • \$16 VG

toasted and served with whipped maple butter and greek yoghurt

## HOUSE MADE GRANOLA • \$14.50 GF VG

with fruit compote, nuts and seeds

## BIG BREAKFAST • \$26

sausages, eggs any style, mushrooms, bacon, hashbrowns, tomato and ciabatta

## EGGS BENEDICT • \$15.50 VG

poached eggs, baby spinach, hollandaise on ciabatta ~ add sides as below

## CHEFS OMELETTE • \$18 GF VG

three egg omelette, with your choice of three fillings  
Choose from cheese ~ mushroom ~ ham ~ tomato ~ spinach ~ salmon

## BROWN BUTTER WAFFLES • \$17.50 VG

served with mascarpone, syrup and fruit compote

## CREAMY MUSHROOMS • \$18 VG

with spinach on toasted ciabatta

## ROASTED PUMPKIN SMASH • \$20 VG

ciabatta, feta, walnut, pesto, a poached egg with crispy kale and dukkah

## BACON AND EGGS • \$15

eggs any style with bacon on ciabatta

### ADD ONS

BACON OR MUSHROOMS \$5 ~ HASH BROWNS, TOMATOES, SAUSAGES, EGGS, BAKED BEANS \$4 EACH ~ SMOKED SALMON \$6

