



BREAKFAST MENU 7AM - 12PM

SOURDOUGH TOAST \$9 GFO

Sourdough toast with butter and choice of Vegemite, peanut butter, strawberry jam, Nutella or marmalade

FREE RANGE EGGS YOUR WAY \$11 GFO

Scrambled, poached or fried eggs on toasted sourdough

SMASHED AVOCADO \$19.2 V VGO GFO

Whipped feta, medley tomatoes, poached eggs, black sesame, and chilli on sourdough topped with balsamic reduction.

GREENHOUSE \$18 GF VGO

Sautéed seasonal greens and kale on beetroot hummus, dukkah, chilli and poached eggs.

SLOW COOKED LAMB BENEDICT \$21

With sautéed kale, hollandaise, poached eggs on a potato and parmesan hash.

FARMERS GREEK BREAKFAST \$26

Bacon, mushrooms, roasted tomato, parmesan hash, pork and fennel sausage, smashed avocado with eggs on toast.

SHAKSHUKA \$19.9 VO GFO

Roasted capsicum, tomato, onion, fresh herbs, served with sourdough toast and poached dukkah eggs.

CHILLI STRAPATSADA \$17.6 GFO VO

Sautéed tomato, onion, fresh herbs, feta and bacon with balsamic on sourdough.

NORWEIGAN SCRAMBLED EGGS \$19

Sourdough toast smoked salmon, spring onion topped with crumbled feta.

THE SHROOM \$14

Sourdough toast, sautéed portobello mushrooms, fresh herbs, whipped feta and poached eggs.

FRUIT SALAD \$18 VGN GF

Seasonal fruits

EXTRAS

Half a sliced avocado \$5 VGN | Tomatoes \$5 VGN | Hash brown \$5 VGN

Sauteed mushrooms \$8 VGN | Egg \$4 V