



## Breakfast

Toasted boulot organic sourdough	7
Toasted sour cherry & fruit sourdough	7
Toasted quinoa & soya	7
Croissant	7
<i>Served with choice of Lynwood jam &amp; marmalade, honey, vegemite, or peanut butter</i>	
Croissant filled with Passanella ricotta	9
Banana bread with crème fraiche & honey	9
Fresh mango, blueberries, strawberries with cinnamon oats & sheep's milk yogurt	12
Toasted muesli of oats, almonds & fruit with Meredith sheep's milk yoghurt	13
Bircher Muesli; Rolled oats mixed with fruit & nuts soaked in juice finished with yoghurt	15

\*All items below are available gluten free\*

Slow poached or fried eggs on toasted sourdough	15
Baked eggs with hot chorizo, potato & tomato provencal	19
Big brekky; bacon & poached or fried eggs with beans, chorizo & toast	29
Top your chosen eggs with <i>Payusnaya</i> pressed Spanish sturgeon caviar	31

*Ready from 8 am our free range eggs are slow poached & cooked at 65<sup>0</sup>C for 35 minutes in the shell producing silky smooth texture*

House made baked white beans on toast	15
Grilled mixed wild mushrooms, ricotta & pinenuts on toast	19
Grilled asparagus, za'atar haloumi & tomato on quinoa soya toast	19
Extras; bacon rashers, rodrigues hot chorizo, smoked salmon, baked white beans, wild mushrooms	5

## Beverage

Cappuccino, latte, flat white, espresso, long black, macchiato	4.5
Double espresso, long macchiato, Vienna, chai latte	5
Iced coffee, iced tea, iced chocolate, hot chocolate, mocha	5
Harney & sons teas;	4.5
Peppermint, English brekky, earl grey, chamomile, Paris, chai or green tea	
Juices; Orange, cloudy apple, pineapple, cranberry or tomato	6
Banana, strawberry or mango smoothies	7

**Champagne available from 10am**