

spring breakfast

toast and preserves on white or five grain wellington sourdough	\$5.50
ginger and macadamia granola (vegan) with coconut chia, mandarin, poached rhubarb and pear	\$14.50
free range eggs on sourdough toast, add bacon poached or scrambled, served with basil pesto	\$10/\$15
manuka smoked bacon bagel bacon, tomatoes, aioli, rocket, and pesto	\$14.00
new york style salmon bagel cream cheese, capers, red onion, and dill	\$14.00
avocado on five-grain wellington sourdough with semi dried tomatoes, feta, preserved lemon and pistachio dukkah	\$17.00
garlic portobello mushrooms grilled halloumi, aioli, and sourdough toast	\$17.50
panko crumbed fish cakes poached eggs, hollandaise, rocket, and lemon	\$18.50
house smoked fish kedgerree wood roasted with a poached egg, curry-spiced rice, italian parsley and lemon	\$18.50

add

manuka smoked bacon \$5	smoked salmon \$6	roasted tomatoes \$4
garlic mushrooms \$4	grilled halloumi \$5	avocado \$6

please order at the counter * breakfast finishes at 11:30am
we use organic milk * free range eggs and chicken