

## summer breakfast

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