

toast and preserves on white or five grain wellington sourdough	\$5.50
ginger and macadamia granola (vegan) with coconut plum chia, grilled stone fruit	\$14.50
free range eggs on sourdough toast, add bacon poached or scrambled, served with basil pesto	\$10/\$15
revive eggs benedict coffee and honey glazed champagne ham, chipotle hollandaise and wilted spinach on a toasted english muffin	\$18.50
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
garlic portobello mushrooms grilled halloumi, aioli, and sourdough toast	\$17.00
avocado on wellington sourdough with semi dried tomatoes, feta, preserved lemon and pistachio dukkah	\$17.00
house smoked fish kedgerree wood roasted with a poached egg, curry-spiced rice, italian parsley and lemon	\$18.50
panko crumbed fish cakes poached eggs, hollandaise, rocket, and lemon	\$18.50
lamb kofta on house-made flat bread (served from 11:30am) With tahini yoghurt, eggplant jam and herb salad	\$18.00
vietnamese chicken salad (served from 11:30am) crispy shallots, lemongrass, mint, coriander, roasted peanuts, and sambal dressing	\$18.50
soft shell tacos (served from 11:30am) cornmeal crumbed fish, baja cream, lime pickled onion, avocado and coriander	\$18.50

add

manuka smoked bacon \$5
grilled halloumi \$5

smoked salmon \$6
garlic mushrooms \$4

avocado \$6
roasted tomatoes \$4

please order at the counter * kitchen closes at 3:00pm
we use organic milk * free range eggs and chicken