

toast and preserves		\$5.50
on white or five grain wellington sourdough		
ginger and macadamia granola (vegan)		\$14.50
with coconut mandarin chia, poached pear and rhubarb		
free range eggs on sourdough toast, add bacon		\$10/\$15
poached or scrambled, served with basil pesto		
revive eggs benedict		\$18.50
coffee and honey glazed champagne ham, chipotle hollandaise and wilted spinach on a toasted english muffin		
manuka smoked bacon bagel		\$14.00
tomatoes, aioli, rocket and pesto		
new york style salmon bagel		\$14.00
cream cheese, capers, red onion and dill		
garlic portobello mushrooms		\$17.00
grilled halloumi, aioli and balsamic reduction on grilled sourdough		
soup of the day (served from 11:30am)		\$13.80
with grilled sourdough		
house smoked fish kedgerree (served from 11:30am)		\$18.50
wood roasted with a poached egg, curry-spiced rice, italian parsley and lemon		
panko crumbed fish cakes (served from 11:30am)		\$18.50
poached eggs, hollandaise, rocket, and lemon		
vietnamese chicken salad (served from 11:30am)		\$18.50
crispy shallots, lemongrass, mint, coriander, roasted peanuts, and sambal dressing		
soft shell tacos (served from 11:30am)		\$18.50
cornmeal crumbed fish, baja cream, lime pickled onion and coriander		
add		
manuka smoked bacon \$5	smoked salmon \$6	grilled halloumi \$5
garlic mushrooms \$4	roasted tomatoes \$4	

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