

Breakfast

7AM – 10AM

House made granola – yoghurt – honey – berries - milk **14.0**

Fruit salad – yoghurt - passionfruit **11.0**

Breakfast board – sour dough toast – House made granola – seasonal fruit **18.0**

Sour dough toast with your choice of Australian jams, marmalade or condiment **8.0**

FROM THE KITCHEN

Smoked trout + cream cheese bagel – trout roe – chive **20.0**

Big breakfast – eggs – bacon – smoked tomato – mushroom – chorizo -
rosti - seed crusted avocado **28.0**

Benedict - eggs – bagel - hollandaise – chive
w ham **18.0**

w smoked trout **21.0**

A 10% surcharge applies to all Public Holidays.

(v) Vegetarian • (ve) Vegan • (ve-m) Vegan modified • (gf) Gluten Free • (gfm) Gluten Free Modified

Burrito – scrambled eggs – corn chips – corn salsa – rice –
smashed avocado – spiced sour cream **20.0**

Waffles – berries – ice cream – maple syrup – choc-hazelnut sauce **20.0**

Eggs + smashed avocado – dukkha – rocket – beetroot jam **19.0**

Eggs - zucchini fritter – hollandaise – corn salsa **18.0**

Free range eggs – sour dough **15.0**

+ one side **4.5**

+ two side **8.0**

+ three sides **11.0**

SIDES:

Bacon

Avocado

Spinach

Mushrooms

Hash brown

House-baked beans

Smoked tomatoes

Chorizo **+ 2.0**

Haloumi **+ 2.0**

Smoked trout + cream cheese **+ 4.0**

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Juices

Pineapple - cloudy apple – orange - cranberry - tomato **4.0**

Coffee

Bricks & Mortar Espresso coffee

Espresso – macchiato **3.8**

Flat White – cappuccino - latte **4.2**

Vanilla or spice chai latte **4.2**

Hot chocolate **4.2**

Mocha **4.2**

Premium infused tea

Premium infused T2 loose-leaf tea – house made rocky road

4.0 pot for one **4.5** pot for two

DAINTREE (BLACK)
JUST PEPPERMINT
CHINA JASMINE
JUST CHAMOMILE
ENGLISH BREAKFAST
MELBOURNE BREAKFAST
FRENCH EARL GREY