



# BRUNCH

SATURDAY 8<sup>AM</sup> – 2<sup>PM</sup>

<b>SOURDOUGH TOAST</b>	<b>7.0</b>
butter, jam or vegemite or peanut butter	
<b>CHAI SPICED CHIA BOWL</b>	<b>14.0</b>
toasted coconut, candied walnuts, seeds, banana, maple	
<b>EGGS YOUR WAY</b>	<b>16.0</b>
smoked bacon, toast	
<b>CROQUE MONSIEUR</b>	<b>17.0</b>
leg ham, swiss cheese, dijon, pickles (add fried egg 2.0)	
<b>HALOUMI BURGER</b>	<b>17.0</b>
avocado salsa, roasted tomato, sofrito aioli, fried egg (add bacon 2.0)	
<b>LENTIL DAHL</b>	<b>17.0</b>
fried eggs, pappadam, eggplant chutney	
<b>BRIOCHE FRENCH TOAST</b>	<b>18.0</b>
passion fruit sorbet, coconut and white chocolate sauce, smashed praline	
<b>RICOTTA AND LEMON FRITTERS</b>	<b>20.0</b>
beetroot skordalia, smoked salmon, herb salad	
<b>PRAWN TOAST</b>	<b>20.0</b>
poached eggs, chilli caramel, herb salad, fried shallots	
<b>SALT AND PEPPER EGGPLANT</b>	<b>20.0</b>
chilli caramel, buttermilk, spring onion	
<b>NUTRITION BREKKIE BOWL</b>	<b>21.0</b>
poached eggs, chilli kale, haloumi, grains, beetroot, toast	
<b>BLUE SWIMMER CRAB SCRAMBLED EGGS</b>	<b>22.0</b>
chilli, bean sprouts, crunchy stuff, asian herbs, toast	
<b>JERK MARINATED CHICKEN LEG</b>	<b>25.0</b>
grain salad, herbs, sofrito aioli	
<b>MASTER STOCK PORK BELLY</b>	<b>25.0</b>
fresh and pickled watermelon, herbs, ginger lime dressing	
<b>SIDES</b>	<b>4.0</b>
1/2 avocado, chilli kale, mushrooms, roasted tomatoes	
	<b>5.0</b>
sa haloumi, smoked bacon, spicy chorizo	
	<b>2.0</b>
gluten free or rye bread	
<b>SIDES</b>	<b>10.0</b>
shoestring fries, sofrito aioli	
<b>SWEET</b>	<b>12.0</b>
house made zeppole, cinnamon sugar and lemon curd	