



breakfast

toast with butter & preserves – sourdough, rye or grain **7.5**

housemade maple & pecan granola with berry compote & shultz organic yoghurt **15**

apple & apricot bircher with cinnamon, chia, nuts & seeds **14**

macro bowl: avocado, sweet potato, kale, sprouted seeds, quinoa & toasted hazelnuts with citrus & honey dressing gf **17**

two poached eggs with raw super salad of shoots, sprouts, seeds, herbs & cottage cheese gf **16**

caramelized brioche 'french toast' with banana, dulce de leche, macadamia crumble & crème fraîche **18**

acai bowl with seasonal fruit gf **15**

fried egg & pastrami roll with jack cheese & simon's smokey bbq sauce **16**

two eggs cooked how you like with sour dough toast **12**

corn fritters with fried halloumi, chopped basil & tomato **17**

*chef recommends adding an egg **20***

Rolls Royce 'big breakfast' with eggs, sausage, field mushroom, tomato & bacon **24**

smashed avocado on toast with crumbled barrel aged feta, lemon, pepper & saltbush **18**

*chef recommends adding an egg **21***

traditional scottish style porridge with milk, honey and banana **16**

daily selection of muffins & pastries **4.5 each**

extras

potato rosti **5**
avocado **5**
tomato **4**

bacon **5**
fried halloumi **5**
smoked salmon **5**
spinach **4**

sausage **5**
mushroom **4**
add an egg **3**

Beverages

juice 250ml - \$5

orange grapefruit
Pineapple apple
Cranberry tomato

Cold-pressed health blends \$6

beetroot, apple & ginger
Glowing Green – pineapple, celery, apple, kale, lemon, ginger & mint

illy espresso coffee **4**

hot chocolate with marshmallows **4.5**

english breakfast, earl grey, peppermint or chamomile tea **4**

Please help yourself to the complimentary fruit on the counter