

**DIY BREAKFAST TACOS** **\$19**

Two toasted tortillas, scrambled egg, sliced avo, crispy bacon, hash-brown, house-made chilli-jam and aioli.

(GF & VEG Option)

Add haloumi (\$6) or mushroom (\$5)

LATIN BENEDICT **\$21**

With crispy bacon, sourdough toast, fresh rocket, two poached eggs and topped with our chipotle hollandaise.

(GF & VEG Option)

Options:

- Swap bacon for mushroom

- Swap sourdough for GF toast

- Swap sourdough for pumpkin fritters \$5 (GF)

PUMPKIN FRITTER STACK **\$17**

House-made pumpkin fritters served with two poached eggs, fresh rocket and house-made chilli jam.

(GF) (VEG) (DF)

Add bacon (\$6) or mushroom (\$5)

BRUNCH BOWL **\$19**

With vegetarian chilli (black beans and peppers), fried egg, avo, hash-brown, slaw, herby green rice, corn, beans and chipotle aioli.

(GF) (VEG) (DF) (V option)

BREAKFAST NACHOS **\$28**

Tortilla chips topped with melted cheese, haloumi, chorizo, avocado, pico and a poached egg. Drizzled with Citrus chipotle hollandaise.

(GF)

CITRUS BREAKFAST **\$33**

Pumpkin fritters, poached eggs, haloumi, mushrooms, bacon, chorizo, avo, rocket and chilli jam.

(GF)

BIG BREAKFAST **\$29**

Eggs, bacon, mushrooms, hash-brown, chorizo, grilled tomato, sliced avo served with toasted sourdough.

(GF option)

BACON + EGGS **\$18**

Two fried eggs, bacon, toasted sourdough with a hash-brown.

Swap bacon for mushroom

(VEG option) (GF option)

AVO TOAST **\$10**

Two slices of sourdough toast with sliced avo and salt & pepper.

(VEG) (GF option) (V option) (DF option)

CHURROS FRENCH TOAST **\$18**

Two pieces of thick white bread dipped in egg, vanilla, cinnamon and crispy crumb. Fried and served with cinnamon sugar, seasonal fruit and caramel sauce.

(VEG)

Add ice-cream or cream \$3

Açaí Bowls**THE OG** **\$17**

Açaí and banana blend. Topped with seasonal fruit and house-made nutty granola.

(GF) (VEG) (V) (DF)

NUTTY COCO **\$19**

Açaí and banana blended with peanut butter and cacao. Topped with seasonal fruit and house-made nutty granola.

(GF) (VG) (V) (DF)

ADD ONS:

PEANUT BUTTER \$3

CACAO NIBS \$2

TOASTED COCONUT \$2

COCONUT YOGHURT \$3

Breakfast Burritos**CLASSIC BREAKFAST BURRITO** **\$22**

With bacon, egg, hash-brown, avocado, cheese, pico and avo sour cream.

(DF option)

Load it up:

Add chorizo, caramelised onion and BBQ Sauce **\$4**

VEGETARIAN BREAKFAST BURRITO **\$22**

With mushroom, fried haloumi, hash-brown, egg, avocado, house-made chilli jam and aioli.

Breakfast Extras

BACON **\$6**

EGG x 1 **\$3**

HASH-BROWN **\$3**

AVOCADO HALF **\$6**

MUSHROOMS **\$5**

CHORIZO **\$4**

HALOUMI **\$6**

CHIPOTLE HOLLANDAISE **\$3**

PUMPKIN FRITTER X1 **\$4**

GLUTEN FREE TOAST **\$2**

Breakfast

KIDS BACON & EGGS **\$8**

Toasted tortilla with one fried egg and bacon.

Options:

Swap for scrambled or poached egg

Swap tortilla for sourdough or GF toast

Add Hash-Brown \$3

KIDS QUESADILLA **\$8**

- Cheese

- Bacon & Cheese

- Egg & Cheese

MINI ACAI BOWL **\$12**

Topped with house-made nutty granola and seasonal fruit.

CHURROS FRENCH TOAST FINGERS **\$10**

Thick white bread dipped in egg, fried and dusted in cinnamon sugar. Served with seasonal fruit and butterscotch dipping sauce.

HASH BROWNS **\$6**

Two hash-browns served with tomato sauce.

BREAKFAST EXTRAS

Add these to any of the above breakfasts:

Bacon \$6

Egg x1 \$3

Hash-Brown \$3

Avocado Half \$6

Mushrooms \$4

Chorizo \$4

Halloumi \$6

Sourdough Toast \$2

GF Toast \$2

Tomato or BBQ Sauce \$1

BABY CHINOS - COMPLIMENTARY

ORANGE & APPLE JUICE \$4.50

Kids Breakfast