

CITRUS



WE CHARGE 15% SURCHARGE ON PUBLIC HOLIDAYS

DIY BREAKFAST TACOS (GF and VEG Options) **20**
Two toasted tortillas, scrambled egg, sliced avo, crispy bacon, hash-brown, house-made chilli-jam and aioli.

Add haloumi (6) or mushroom (5)

LATIN BENEDICT (GF and VEG Options) **22**
With crispy bacon, sourdough toast, fresh rocket, two poached eggs and topped with our chipotle hollandaise.

Options:

- Swap bacon for mushroom
- Swap sourdough for GF toast
- Swap sourdough for pumpkin fritters (5) (GF)

PUMPKIN FRITTER STACK (GF) (VEG) (DF) **18**
House-made pumpkin fritters served with two poached eggs, fresh rocket and house-made chilli jam.

Add bacon (6) or mushroom (5)

BRUNCH BOWL (GF) (VEG) (DF) (V option) **21**
With vegetarian chilli (black beans and peppers), fried egg, avo, hash-brown, slaw, herby green rice, corn, beans and chipotle aioli.

BREAKFAST NACHOS (GF) **29**
Tortilla chips topped with melted cheese, haloumi, chorizo, avocado, pico and a poached egg. Drizzled with Citrus chipotle hollandaise.

CITRUS BREAKFAST (GF) **34**
Pumpkin fritters, poached eggs, haloumi, mushrooms, bacon, chorizo, avo, rocket and chilli jam.

CHURROS FRENCH TOAST (VEG) **19**
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.

Add ice-cream or cream (3)

BIG BREAKFAST (GF option) **30**
Eggs, bacon, mushrooms, hash-brown, chorizo, grilled tomato, sliced avo served with toasted sourdough.

BACON + EGGS (VEG and GF options) **19**
Two fried eggs, bacon, toasted sourdough with a hash-brown.

Swap bacon for mushroom

AVO TOAST (VEG) (GF, V and DF Options) **11**
Two slices of sourdough toast with sliced avo and salt & pepper.

BREAKFAST EXTRAS

BACON	6
EGG X1	3
HASH-BROWN	3
AVOCADO HALF	6
MUSHROOMS	5
CHORIZO	4
HALOUMI	6
CHIPOTLE HOLLANDAISE	3
PUMPKIN FRITTER X1	5
GLUTEN FREE TOAST	3

FEELING A BIT EXTRA?

Start your day right

Açaí Bowls

THE OG (GF) (VEG) (V) (DF) **18**
Açaí and banana blend. Topped with seasonal fruit and house-made nutty granola.

NUTTY COCO (GF) (VG) (V) (DF) **20**
Açaí and banana blended with peanut butter and cacao. Topped with seasonal fruit and house-made nutty granola.

Add ons:

PEANUT BUTTER	3
CACAO NIBS	2
TOASTED COCONUT	2
COCONUT YOGHURT	3

Breakfast Burritos

CLASSIC BREAKFAST BURRITO **23**
(DF option)
With bacon, egg, hash-brown, avocado, cheese, pico and avo sour cream.

Load it up:

Add chorizo, caramelised onion and BBQ Sauce **5**

VEGETARIAN BREAKFAST BURRITO **23**
With mushroom, fried haloumi, hash-brown, egg, avocado, house-made chilli jam and aioli.



Saturday & Sunday 10am - 11.30am

BOTTOMLESS MIMOSAS (SPARKLING + OJ)
A COFFEE OR TEA

COURSE ONE

HALF SERVE LATIN BENNY OR
HALF SERVE CHURROS FRENCH TOAST

COURSE TWO

HALF SERVE BREAKFAST NACHOS OR
HALF SERVE BREAKFAST QUESADILLA

COURSE THREE

HALF SERVE CHURROS
Choose white choc, caramel or
milk choc dipping sauce.

+ \$12 Espresso Martinis



DRINKS DRINKS DRINKS

Coffee & Tea

LATTE, FLAT WHITE, CAPPUCINO, LONG BLACK **CUP 5 / MUG 5.5**

ICED LATTE, ICED CHOC, ICED LONG BLACK **5.5**
Add cream (2) Add ice-cream (3)

SINGLE ESPRESSO, MACCHIATO, PICCOLO **3.5**

MOCHA **5.5**
HOT CHOC **5**
Served with cream and marshmallows

STICKY CHAI LATTE, MATCHA LATTE, TURMERIC LATTE **CUP 5 / MUG 5.5**
Served with honey

BABYCCINO **1**
Served with marshmallows and sprinkles

FANCY MILK **0.8**
MilkLab Almond, MilkLab Coconut, Happy Happy Soy Boy, Oat Milk

SYRUPS, HONEY **0.8**

EXTRA SHOT **0.8**

◆◆ Take your coffee away ◆◆

8oz - SMALL **5**

12oz - MEDIUM **5.5**

16oz - LARGE **6**

Soltree Organic Tea Range

ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, SENCHA GREEN TEA, JASMINE GREEN TEA, CAMOMILE **5**

Cold Drinks

ORANGE, APPLE OR PINEAPPLE **4.5**

BOTTOMLESS SPARKLING WATER **5**

SOFT DRINKS **4.2**

KIDS MILK **3.5**

Chocolate, Strawberry or Vanilla

Brunch Cocktails

Available from 10am till late

CRACK FOX BLOODY MARY **20**
Vodka, tomato juice, Crack Fox Hot Sauce, Worcestershire, lemon juice.

Swap the vodka for tequila to make it a Bloody Maria.

MIMOSA **17**
Roku Gin, freshly squeezed orange juice, bubbles.

YEPPON MIMOSA **17**
Pineapple juice, Triple Sec, Angostura Bitters, lime juice, bubbles.

ESPRESSO MARTINI **19**
Vodka, Kahlua, Niccolo Espresso.