

CITRUS



Start your day right

WE CHARGE 15% SURCHARGE ON PUBLIC HOLIDAYS

DIY BREAKFAST TACOS (GF and VEG Options) **21**
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) **24**
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) **19**
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) **22**
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) **35**
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) **12**
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?

Açaí Bowls

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

Add ons:

PEANUT BUTTER	3
CACAO NIBS	2
TOASTED COCONUT	2
COCONUT YOGHURT	3
LEMONCURD AND MERINGUE	4
SALTED CARAMEL BUCKWHEAT CLUSTERS	4
CARAMEL, CHOCOLATE,	
WHITE CHOCOLATE SAUCE	2
NUTELLA	3

Breakfast Burritos

CLASSIC BREAKFAST BURRITO **24**
(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 **24**
With mushroom, fried haloumi, hash-brown, egg, avocado, house-made chilli jam and aioli.

KIDS

KIDS BACON & EGGS **9**

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 **9**

- Cheese
- Bacon and Cheese
- Egg and 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.

DRINKS DRINKS DRINKS

Coffee & Tea

LONG BLACK HOT OR ICED (2 SHOTS) **5.5**

FLAT WHITE / LATTE / CAPPUCINO **CUP 5.5**
(mug add .60) (fancy milk add .80)

SINGLE ESPRESSO, MACCHIATO PICCOLO **4**

MOCHA **CUP 5.9**
HOT CHOC **CUP 5.5**

Served with marshmallows & cream

STICKY CHAI LATTE, **CUP 5.5**

MATCHA LATTE, TURMERIC LATTE
Served with honey (mug add .60)

ICED LATTE **6.5**

ICED CHOC **5.9**

ICED MATCHA **6.5**

Add house-made raspberry, mango or cherry syrup (1)

BABYCCINO **1.5**

Served with marshmallows & sprinkles

SYRUPS, HONEY **0.8**

EXTRA SHOT **0.8**

FANCY MILK **0.8**

UPSIZE **0.6**

Cold Drinks

HOUSE-MADE SODAS **8.5**

Watermelon, Caramel Pineapple, Lime & Jalapeño

SPARKLING GRANNY SMITH & MINT (330ml) **6.5**

SPARKLING PINK LADY & RASPBERRY (330ml) **6.5**

ORANGE, APPLE OR PINEAPPLE JUICE **4.8**

BOTTOMLESS SPARKLING WATER **5**

SOFT DRINKS **4.5**

KIDS MILK **3.5**

Chocolate, Strawberry or Vanilla

Brunch Cocktails

Available from 10am till late

CRACK FOX BLOODY MARY **22**

Vodka, tomato juice, Crack Fox Hot Sauce, Worcestershire, lemon juice.

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

MIMOSA **18**

Roku Gin, freshly squeezed orange juice, bubbles.

YEPPON MIMOSA **18**

Pineapple juice, Triple Sec, Angostura Bitters, lime juice, bubbles.

ESPRESSO MARTINI **19**

Vodka, Kahlua, Niccolo Espresso.

NEED TO DASH?

Our menu is available take away.



Soltree Organic Tea Range

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