



Breakfast à la Carte

Two Eggs Your Way

Sourdough toast, confit Roma tomato, double smoked bacon (gfa)

\$23

Eggs Benedict

Two poached free-range eggs, choice of smoked salmon or double-smoked bacon, spinach, confit Roma tomato, English muffin, hollandaise (gfa)

\$29

New Zealand Breakfast

Two free-range eggs your way on sourdough toast, confit Roma tomato, bacon, pork sausages, mushrooms, hash browns, baked beans (gfa)

\$34

Smashed Avocado

Sourdough toast, poached eggs, mixed green leaf, whipped ricotta (gfa)

\$26

Breakfast Bowl

In-house made granola, passionfruit, berry puree, toasted coconut, seasonal fruits, almond milk (v)

\$24

French Toast

Brioche, banana, berry puree, vanilla mascarpone, grilled bacon, maple syrup

\$28

Seasonal Fruit Plate

Selection of freshly sliced fruits (v, gfo)

\$23



Sides

Extra egg \$6

Pork Sausages \$8

Mushrooms \$6

Smoked Salmon \$8

Smashed Avocado \$7

Bacon \$7

Baked Beans \$6

Hash Brown \$7

Toast \$5

ALLERGEN & DIETARY NOTES

Gluten Friendly Option (gfo) – Gluten Friendly Available (gfa) – Vegetarian (v)

Please inform your server of any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. We do not have a separate kitchen to prepare allergen-friendly items exclusively.

All reasonable efforts are taken to accommodate guest dietary needs in relation to gluten free requests. This includes using a dedicated pot of water for gluten free pasta to be cooked in and separate pans/boards for preparing gluten free dishes.

Despite these efforts and processes, we cannot 100% guarantee that our food will be completely allergen free and there is still a risk of potential cross-contamination from ordering a gluten free menu item. Please consider this risk especially if you have a severe gluten sensitivity, such as coeliac disease.