



Breakfast

*Poached pear-stewed rhubarb-natural yoghurt- macadamia wheat crumble
15.9

*Eggs benedict-poached eggs-toasted muffin-double smoked leg ham-poached eggs-
hollandaise sauce
18.9

*Oven baked egg- tomato/chorizo/ cannellini bean cassoulet-egg- sourdough
17.5

House blended toasted muesli-dried cranberries- natural yoghurt
12.9

*Smoked salmon benedict- toasted muffin-spinach-salmon-poached eggs- hollandaise
sauce
19.9

Sweetcorn/ parmesan fritters-spinach-caramelised onion -tomato oil
14.9

*French toast –maple syrup-bacon
18.9

*Breakfast Bruschetta–sourdough-tomato pesto-chorizo-spinach-haloumi-poached eggs-
balsamic glaze
18.9

*Eggs and bacon- poached- fried or scrambled-crispy bacon-sourdough-tomato relish
15.9

BC breakfast- feta infused scrambled egg- beetroot relish-garlic sourdough-rocket
18.9

Raisin toast –whipped butter-cinnamon sugar
9.9

*Vegetarian Breakfast-mushrooms-tomatoes-spinach-hash brown-sourdough
18.9

*Toast-sourdough or gluten free- jam- vegemite or honey
8.9

Pancakes (2) –maple syrup-double cream (blueberry sauce or strawberries add 3.6/ both
add 6)
16.9

Sides

3.9

Buttered spinach

Baked beans

Toasted english muffin (2)

Toasted sourdough (2)

Gluten free potato bread (2)

4.9

Bacon rashers (2)

Hash browns (2)

Grilled haloumi

Tomatoes

Chorizo sausage

Swiss brown mushrooms

House made cassoulet

Tasmanian smoked salmon add 5.9

*GF- menu items that can be adapted to be gluten free
Please advise our waiting staff of any other dietary requirements
No variances to the menu please
15% surcharge applies to total bill on public holidays

*** ONLY TWO BILLS MAXIMUM PER TABLE PLEASE***