

## Breakfast 6.am to 11.30am

### Build your own Breakfast

#### Start with eggs & toast... \$11

Two eggs cooked your way, served with Mixed grain sourdough & house-made relish  
*GFA*

#### now let's build it.... And Extra's....

**\$3 each** 2 x hash browns | potato & feta rosti | blistered truss tomato

**\$2 each** extra Egg

**\$4 each** crushed avocado | grilled halloumi | wilted spinach | 2 x rash bacon | braised mushrooms | Chorizo

**\$6 each** smoked salmon | beef brisket

#### **Fruit Toast. ....\$12**

Ancient spelt flour Sour Dough fruit and hazelnut toast. Natural local Bee's Honeycomb. Whipped cream cheese & seasonal fruit garnish.

#### **Brekky Panna Cotta ....\$16 *GFA***

Earl Grey panna cotta, freeze dried strawberry & oat clusters with fresh raspberries and passion fruit. Greek yoghurt.

#### **Crushed Avocado ....\$15.00 *GFA DF V***

Lightly seasoned crushed avocado. Drizzled with lemon infused olive oil. Grilled Turkish Bread

*Add - Feta | Eggs | Halloumi | Chorizo \$3 ea*

#### **French Toast....\$18 *V***

Caramelised Matcha French Brioche Toast. Candied Walnuts with Fresh Banana chunks. Whipped maple mascarpone.

#### **Korean Poke Bowl ..... \$21 *GF VDF***

Traditional Korean Kimchi with avocado chunks, organic buckwheat granules, charred pumpkin. Kale and greens. Cherry truss tomatoes. Toasted cashews. Pomegranate and tonkatsu dressing

# FUEL & CO

ESPRESSO | DINING | WINE BAR | EVENTS

## Hot Cake ....\$18.90

Lemon delicious! Fuel & Co's oven baked signature Hot Cake with zesty lemon & lemon curd. Warm vanilla custard and ice cream.

## Japanese Bruschetta....\$16.50 *GFA V*

Plump edamame peas, chopped truss tomatoes and avocado chunks with chives and basil pesto.

*Add - Feta | Eggs | Halloumi | Chorizo | Bacon*

## Vegan Green "Eggs" on Turkish Toast ....\$16.50 *GFA Vegan*

Vegan basil and pinenut scrambled Tofu with rocket & watercress.

*Add - Braised Mushrooms | Feta | Eggs | Halloumi |*

## Middle Eastern Breakfast....\$21 *GFA*

Moroccan seasoned Lamb with dried apricots and almonds. Grilled flat bread. Smoky baba ghanoush. Poached eggs. Blistered truss tomatoes & chickpea hommas

*Add - Mushrooms | Feta | Halloumi | Chorizo | Bacon*

## Eggs Benedict...\$18 *GFA*

Hollandaise sauce over baby spinach leaves, two poached eggs on toasted rye, choose your protein –

bacon | braised mushrooms | smoked salmon | grilled halloumi

*Reducing carbs? Remove toast, add a feta & chive rosti*

## Beef Brisket & Corn Bread....\$21

12 hour slow cooked USA styled Beef brisket. With rich braised beans. Maple corn meal bread. Poached eggs. watercress salad

*Add - Mushrooms | Feta | Halloumi | Chorizo |*

## ACAI BOWLS ....small \$14      regular \$17 *GFA DF V*

1. Acai, seasonal fresh fruit, house- made granola, filled with dried fruit, coconut, oats & lots of nuts! *V DF*

2. Acai, fresh berries, peanut swirls & cashew, almond & buckwheat clusters *DF V GF*