

Breakfast 6am to 11.30am

Build your own Breakfast (available all day)

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....

\$2 each

extra egg | piece of sourdough

\$3 each

2 x hash browns | potato & feta rosti | blistered truss tomatoes

\$4 each

crushed avocado | grilled haloumi | wilted spinach | 2 x rash bacon | roasted mushrooms
| chorizo

\$6 each

smoked salmon | pork belly | slow cooked lamb

Fruit Toast.\$12

Ancient spelt flour Sour Dough fruit and hazelnut toast.

OR

House made Crumpet \$12

Served w natural local Bee's Honeycomb, baked brie and fresh spring berries

Brekky Trifle....\$16 [GFA](#) [V](#)

Barambah organic yoghurt, spring fruits and OJ soaked brioche, dried fruit and oat clusters.

Strawberries and Cream Hotcake....\$19 [V](#)

Strawberries and cream hotcake, brown sugar glaze and vanilla bean ice cream served with strawberry crumb and flaked almonds

Belgium Waffles....\$18 [V](#)

Belgium waffles with charred pineapple, nut clusters, chocolate soil and whipped coconut and lime Chantilly cream

– add ice cream \$2

Crushed Avocado\$17 GF V

Lightly seasoned crushed avocado with zaatar on a potato, feta and chive rosti with radish and herbs

Add - feta | eggs | haloumi | chorizo

Vegan Green Bowl....\$18 GFA DF VEGAN

Broccolini, peas, beans, spinach, avocado, asparagus, freekeh, pistachios and green herb dressing

Add - roasted mushrooms | feta | blistered truss tomatoes

Shakshuka - Baked Eggs....\$18 GFA

Middle eastern style baked eggs in a smokey spiced tomato sauce garnished w coriander and served with flatbread

Add - roast mushrooms | feta | haloumi | 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 - \$3

Prawn Benny....\$21

Mooloolaba ocean king prawn, and poached eggs on a buttery croissant with heirloom tomatoes and chive hollandaise

Corned Beef Fritters....\$15

Slow cooked corned beef and zucchini fritters, petite peas, heirloom tomatoes, pickled onions and a soft herb dressing

Chorizo and Scramble Dog....\$16

Cured and lightly smoked Portuguese chorizo grilled and served in a long milk bun with scrambled eggs, hollandaise, sofregit and fresh herbs

Huevos Rancheros....\$16 GFA

Mexican grilled tortillas with refried beans, pico de gallo (tomato salsa) and fried eggs

Add crushed avocado | pork belly | chorizo

ACAI BOWLSsmall \$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