

• RISE & SHINE •

\$7 TOAST
Choice of sourdough, light rye or quinoa & soy, whipped butter, preserve selection

\$16 SEASONAL FRUIT & CHIA SEED BOWL
Coconut yoghurt, passionfruit, almond milk, almonds, rice malt syrup

\$14 YOGHURT & SLOW BAKED MUESLI
Greek yoghurt, summer berry compote, crunchy muesli

\$12 2 FREE RANGE EGGS
Your style on sourdough toast

\$18 HAM & EGGS
Char-grilled Rahemy ham, fried eggs, Béarnaise sauce

\$14 BACON & EGG ROLL
Irish butcher smoked streaky bacon, fried egg, hash brown, Pyengana cheddar, chilli jam

\$23 BAY BIG BREAKFAST
Irish butcher smoked streaky bacon and pork sausage, eggs, mushrooms, hash brown, slow roasted tomato, toast

\$18 CHARRED ASPARAGUS
Woodside goat's curd, poached eggs, sesame & chilli oil, toast

\$20 CURED SALMON SALAD
House-cured salmon, baby mixed leaves, poached egg, crunchy grains & seeds, homemade crème fraîche

\$18 BAYSIDE OMELETTE
Field mushrooms, Gruyère cheese, rocket, slow roasted tomato

\$19 BANANA BREAD FRENCH TOAST
Vanilla Chantilly cream, caramelised banana, hazelnut praline

• EXTRAS •

\$4 MUSHROOMS, HASH BROWNS, SLOW ROASTED TOMATO, SPINACH

\$5 IRISH BUTCHER SMOKED STREAKY BACON, AVOCADO, HALLOUMI, IRISH BUTCHER PORK SAUSAGE

\$6 WOODSIDE GOAT'S CURD, CURED SALMON

• MORNING BREW •

\$4 SELECTION OF TEAS
French Earl Grey, English Breakfast, Peppermint, Lemongrass & Ginger, Sencha, Green Tea & Jasmine Flower

\$4 HOT DRINKS (+50c for large)
Cappuccino, Flat White, Latte, Piccolo, Espresso, Long Black, Macchiato, Mocha, Hot Chocolate, Chai Latte
+50c for vanilla or hazelnut flavouring
+50c for soy or almond milk

\$7 FRESH JUICES
Apple, Orange, Pineapple, Carrot, Watermelon, Mix Your Own

Monday - Friday 6.30am - 10.30am | **Saturday & Sunday** 6.30am - 11am

Although we endeavour to meet all dietary requirements, our kitchen handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate these needs, we can't guarantee that our food will be completely allergen free.