

# BREAKFAST

<b>BIG BAY BREAKFAST</b>	<b>\$20</b>
Eggs, bacon, pork sausage, field mushroom, slow roasted tomato, hash brown, toast	
<b>EGGS BENEDICT</b>	<b>\$14</b>
Poached eggs on English muffin with hollandaise & choice of: Shaved ham/smoked salmon/spinach/smoked brisket	
<b>EGGS YOUR WAY (v)</b>	<b>\$10</b>
On sourdough toast	
<b>BACON AND EGG ROLL</b>	<b>\$12</b>
With choice of sauce	
<b>HALOUMI STACK (v)</b>	<b>\$14</b>
With slow roasted tomato, spinach, dukkah, green goddess dressing	
<b>ASPARAGUS, PEA &amp; GRUYÈRE OMELETTE (v)</b>	<b>\$16</b>
Dressed mixed leaves, toast	
<b>AÇAÍ SMOOTHIE BOWL (gf,v,ve)</b>	<b>\$14</b>
Topped with bananas, blueberries, kiwi, strawberries, toasted almonds	
<b>AVOCADO SMASH (v,ve)</b>	<b>\$14</b>
Tomato jam, soft herb salad, puffed wild rice on soy & quinoa toast	
<b>BIRCHER MUESLI (v)</b>	<b>\$12</b>
Rolled oats, coconut, sunflower, sesame seeds, Greek yogurt topped with seasonal fruits	
<b>BUCKWHEAT PANCAKES (gf,v)</b>	<b>\$12</b>
With ricotta & berry compote	
<b>TOAST (v)</b>	<b>\$6</b>
Choice of white, quinoa & soy or light rye sourdough with butter & preserves	
Add: field mushroom/egg/slow roasted tomato/hash brown/spinach/avocado \$3.5 Bacon/sausage/haloumi/smoked salmon/smoked brisket/shaved ham/falafel \$5	

## MORNING BREW

### SELECTION OF TEAS: **\$4**

French Earl Grey/English Breakfast/Peppermint/  
Lemongrass & Ginger/Sencha/Green Tea & Jasmine Flower

### HOT DRINKS: **\$4/\$4.5**

Cappuccino/Flat White/Latte/Piccolo/Espresso/  
Long Black/Macchiato/Hot Chocolate/Chai Latte/Mocha

Add: vanilla, hazelnut or caramel flavouring/  
soy or almond milk \$0.5

### FRESH JUICES: **\$7**

Apple/orange/pineapple/carrot/watermelon

gf = gluten free v = vegetarian ve = vegan

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 cannot guarantee that our food will be completely allergen free.