

## BREAKFAST

*We use Hunter Valley free range eggs  
Gluten free bread available*

### Eggs Benedict

poached eggs, sautéed spinach, pita, hollandaise  
triple smoked bacon 21  
leg ham 21  
Tasmanian cured salmon 23

### Eggs your way 14

fried, poached *or* scrambled  
on pita, Pepe Saya butter

### Bacon & egg roll 12

wild arugula, parmesan

### Smashed avocado 16

cherry tomato, basil, pecorino, sourdough

### Summer berry trifle 19

macerated berries, stone fruit & Champagne jelly,  
pistachio brûlée

### Buttermilk & ricotta pancakes 20

lemon syrup, whipped almond butter

### Corn fritters 23

blistered cherry tomatoes, burrata

## SIDES

sourdough 2 | egg 4 | hollandaise 4 | avocado 5  
sautéed spinach 5 | blistered cherry tomato & basil 5  
hash brown 5 | triple smoked bacon 5  
leg ham 5 | Tasmanian cured salmon 6

## MORNING BREW

**Selection of organic Chamellia Tea** 5

**Toby's Estate espresso coffee** 3.5 | 4.5

**Iced coffee** 5

**9-Spice Fresh Chai** 5.5

**Chai latte** 4 | 4.5

**Hot chocolate** 4 | 4.5

## SOMETHING STRONGER

### Bellini's Downfall 20

Pampero Blanco, Aperol, prosecco,  
peach purée, mint

### Mimosa 15

Anna Spinato Prosecco, orange juice

### Bloody Mary 18

Ketel One Vodka, tomato juice,  
lemon, tabasco, pepper

## COLD PRESS JUICE

**The Big O** - sun ripened oranges 8

**Up Beet** - beetroot, carrot, apple, celery,  
ginger, lemon 8

**Eagle Eye** - carrot, apple, orange, pineapple,  
lemon, turmeric 8

**Green With Envy** - apple, celery, spinach, kale,  
lemon, cucumber, parsley 8

*Breakfast dishes cannot be modified or varied, however we are committed to catering to all dietary requirements.*  
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.  
15% surcharge applies on public holidays. Credit card surcharge applies.