



All day

Croissant from Burleigh Baker with House Made Preserves // \$8

Fresh Oysters, Watermelon // \$4ea

Local Sandcrab Omelette, Fermented Chilli, Spring Onion and Local Leaves, Sourdough // \$25

Tartine of Roasted Pumpkin, Goat Curd, Pepitas and Preserved Lemon on Burleigh Baker Sourdough // \$18

Yoghurt Panna Cotta, Watermelon Sorbet, Granola // \$18

Waffle, Whipped Nutella, Roasted Hazelnuts, Davidson Plum // \$19

Savoury French Toast with Roasted Local Mushrooms, Goat Curd and Mustard Flowers // \$18

'Mi Goreng', Gailan, Fermented Chilli, Fried Chicken and Poached Egg // \$22

Eggs Benny, Burleigh Baker Sourdough, Jamon Iberico, Black Garlic // \$22

Fried Eggs, Ortiz Anchovies and Fermented Chilli on Burleigh Baker Sourdough // \$18

Avocado Salsa, Coriander, Tomato, Poached Eggs on Burleigh Baker Sourdough // \$18

Extras

Bacon // \$5

Egg (Poached or Fried) // \$4

Avocado // \$4

Toast (Sourdough or GF) // \$4





Drinks List

Coffee

Short Black // \$3.50
Piccolo // \$3.50
Short Macchiato // \$3.50
Cappucino // \$4
Flat White // \$4
Latte // \$4
Mocha // \$4
Long Black // \$4
Long Macchiato // \$4
Hot Chocolate // \$4

Tea // \$5

English Breakfast
Earl Grey
Green Sencha Jasmine
Lemongrass
Coconut Nectar Soaked Chai

Sol Cleanse Cold Press Juice // \$ 9.50

Orange, Carrot, Lemon, Lemon, Ginger, Turmeric
Blue Spirulina, Pineapple, Apple, Lime
Strawberry, Mint, Lime, Apple

Soft Drinks // \$4.50

Coke
Diet Coke
Fever Tree Lemonade
Fever Tree Ginger Ale
Fever Tree Tonic
Fever Tree Soda

After 10am...

Ask your waiter or waitress for champagne or
brunch cocktail suggestions

