



BREAKFAST MENU

Available 630 - 1030am

House Made Scones whipped cream, local jam VE (2per serve)	9
Sourdough or Fruit Toast butter, local jam VE / NGO / NDO	11
Pigeon Whole Croissant butter, local jam VE	13
Seasonal Fruit Plate NGA / V	10
Yoghurt & Granola Westhaven natural yoghurt, granola, blueberry jam NGA	15
Overnight Chia & Oat Bircher Almond milk, preserved fruit, berries V	18
Eggs on Sourdough NGO / VE / NDO Fried, poached or scrambled	16
Jam Packed Big Breakkie NGO / NDO Eggs your way, sourdough, bacon, sausage, tomato, mushroom, hash brown	29
Extras	7ea
Bacon Pork Sausage Hash Brown Mushroom Avocado Hollandaise	
Breakfast Salad NGA / VE / NDA Fried eggs, torn focaccia, avocado, radish, asparagus, broad beans, herbs	24
Roast Pumpkin Salad NGA / VO Romesco sauce, smoked paprika, buffalo fetta, fried chickpeas, herbs and onion	26
Corn & Ricotta Fritters NGA / VE Japanese mayo, herb salsa, parmesan	23
Smoked Salmon Bagel NGO / NDO / A Sourdough bagel, smoked salmon scrambled egg, cream cheese, capers, dill	27

** See our specials board & display cabinet for more sweet and savoury options*

NDA – No Dairy Added	NGA – No Gluten Added	V – Vegetarian	V – Vegan
NDO – Non-Dairy Option	NGO – Non-Gluten Option	VO - Vegan Option	
A – Australian Seafood	I – Imported Seafood	M – Mixed	

Please ask our wait staff to assist with any further dietary requirements. Whilst all reasonable efforts are made to ensure that your dietary requirements are catered for, please note that all meals are prepared in an environment where gluten, dairy, eggs, nuts and other allergens are present & we cannot guarantee our food will be 100% allergen free.

Breakfast is freshly prepared. Please allow up to 45 minutes during peak times.

Please be advised that a 15% surcharge applies on all public holidays.

