



<b>Sourdough or Fruit Toast</b>	Butter, seasonal preserves VE	10
<b>Pigeon Whole Croissant</b>	Butter, seasonal preserves VE	12
<b>Yoghurt &amp; Granola</b>	Westhaven natural yoghurt, granola, blueberry jam VE/VO	14
<b>Chia-Oat Bircher</b>	Almond milk, rhubarb, strawberry compote V	18
<b>Eggs on Sourdough</b>	VE	15
Fried, poached or scrambled		
<b>Jam Packed Big Breakkie</b>		28
Eggs your way, sourdough, bacon, sausage, tomato, mushroom, hash brown		
<b>Extras</b>		6ea
Bacon   Pork Sausage   Hash Brown   Mushroom   Avocado		
<b>Avocado Bagel</b>		25
Ricotta, avocado, Pigeon Whole bagel, poached eggs, coriander & lime		
<b>Smoked Salmon &amp; Potato Omelette</b>	NGA	26
Hot smoked salmon, Huon potato, crème fraiche, herbs, chilli		
<b>Mortadella Breakfast 'Sandwich'</b>		20
Shaved mortadella, mozzarella, flat bread, capers, fried sage, parmesan		
<b>Fried Eggs &amp; Stracciatella</b>	NGA / VE	22
Free range eggs, stracciatella cheese, salsa verde, seasonal greens, fried focaccia		
<b>Corn Fritters</b>	NGA / VE	22
Chilli jam, Japanese mayo, salsa, coriander, lime		
<b>Poke Bowl</b>	NDA / NGA	25
Brown rice, raw salmon, cucumber, egg, avocado, sesame, nori, radish		
<b>'Chicken Caesar' Schnitzel</b>		24
Crumbed Marion Bay chicken, aioli, cos lettuce, poached eggs, parmesan		
<b>Pork &amp; Fennel Sausage</b>	NGA	26
Shaved fennel, radicchio, roast capsicum, salsa verde		
<b>Cheeseburger</b>		26
Sesame milk bun, beef patty, pickles, ketchup, cheese, fries, aioli		
<b>Fries</b>	Sea salt, aioli NDA / NGA	9

NDA – No Dairy Added

NGA – No Gluten Added

VE – Vegetarian

V – Vegan

VO – Vegan Option

Please ask our wait staff to assist with any further dietary requirements. Whilst every effort will be 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 & cross contamination is possible.

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

