



Full Breakfast \$38

Includes one starter & one À la carte breakfast +3 extras, one barista beverage, juice, (excludes Tasmanian Juice Press and alcoholic beverages)

Choose one starter:

Seasonal Fruit Plate NGA / VE

Sourdough or Fruit Toast Butter, seasonal preserves VE

Pigeon Whole Croissant Butter, seasonal preserves VE

Yoghurt & Granola Westhaven natural yoghurt, granola, blueberry jam NGA / VE / VO

Chia-Oat Bircher Almond milk, rhubarb, strawberry compote V

Choose one À la carte breakfast item:

Eggs on Sourdough VE

Fried, poached or scrambled

Jam Packed Big Breakkie

Eggs your way, sourdough, bacon, sausage, tomato, mushroom, hash brown

Extras

Bacon | Pork Sausage | Hash Brown | Mushroom | Avocado | Tomato

Avocado Bagel VE

Ricotta, avocado, Pigeon Whole bagel, poached eggs, dukkah, coriander

Smoked Salmon & Potato Omelette NGA

Hot smoked salmon, Huon potato, sour cream, herbs, roe

Mortadella Breakfast 'Sandwich'

Shaved mortadella, mozzarella, flat bread, capers, fried sage, parmesan

Fried Eggs & Stracciatella NGA / VE

Free range eggs, stracciatella cheese, salsa verde, seasonal greens, fried focaccia

Corn Fritters NGA / VE

Chilli jam, Japanese mayo, salsa, coriander, lime

Poke Bowl NDA / NGA

Brown rice, raw salmon, cucumber, egg, avocado, sesame, nori, radish, carrot

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.

