

8am - 11.30am

# BREAKFAST

<b>banana bread</b> GF DF toasted w butter or vegan butter	8.5
<b>coconut date + fig loaf</b> GF DF toasted w butter or vegan butter	8.5
<b>bread social croissant</b> w/ butter + jam <b>plain croissant</b> 6 (when available)	7.5
<b>granola bowl</b> GF DF V fresh berries, banana organic coconut yoghurt + maple	19
<b>smashed avo toast</b> DF V GFO +2 chargrilled organic sourdough house-made vegan coconut feta, fresh herbs, sprouts + lime	18
<b>brekky burger</b> DF GFO +2 free range fried egg, bacon, aioli, house-made relish, leaves on panini bun <b>add cheese</b> 1 <b>add avo</b> 5 on <b>sourdough</b> 1 ... veg option swap bacon for haloumi or avo (no charge)	16
<b>tradie roll</b> DF GFO +2 fried egg, bacon, BBQ sauce on panini bun	13
<b>breakfast taco</b> GF DF VO soft corn tortilla, free range fried egg, bacon, aioli, jalapeños avo, shallots + coriander salsa, lime + dukkah	22
<b>french toast</b> GF DF seasonal berries, passionfruit curd, granola coconut chantilly + organic maple syrup	24
<b>pea + mint brekky salad</b> GF DF VO (without egg) tuscan kale, celery, rocket, herbs, coconut feta, avo, dukkah + poached egg <b>add grilled sourdough or gf toast</b> 3 <b>free range bacon</b> 6 <b>pesto mushies</b> 5 VO swap egg for mushies +3	21
<b>green bowl</b> GF DF poached egg, roast pumpkin, spiced sautéed greens, avo + dukkah <b>add grilled sourdough or gf toast</b> 3 <b>free range bacon</b> 6 <b>smoked salmon</b> 7	13
<b>eggs on organic sourdough</b> DF GFO +2 local free range eggs... choice of poached, scrambled or fried + free range bacon 6 + housemade relish 2.5 + cherry tomatoes 5 + pesto mushrooms v 5 + avocado sliced 5 + halloumi 5 + sautéed spinach 4.5 + hash browns gf df v 5 + coconut feta df v 5 + sauteed greens 8.5	