

BREAKFAST

Available from 7am to 11:30am (Mon-Fri). All Day breakfast (Sat & Sun)

BREADS

SOURDOUGH

White sourdough, brown sourdough, soy linseed, fruit spelt & Turkish

HOMEMADE JANUS CONDIMENTS - 5

Strawberry, mixed berries & three fruit marmalade, peanut butter, Manuka honey or vegemite Fresh ricotta extra - 1



All our bakery items are made in-house daily

Croissant, almond croissant
Mixed berry tart
Friand
Pain au choc, Pain au raisin
Danish: Fruit, sour cherry, apricot, pear
Freshly baked muffins
Banana bread
ALL - 4.5

HEALTHY OPTION

ORGANIC 5 GRAIN PORRIDGE - 10

Traditional 5 grain porridge w/ banana & vanilla compote

GRANOLA - 11

Oven baked granola w/ roasted almonds, poached pear & vanilla yoghurt

BIRCHER-10

Bircher muesli w/ granny smith apple, toasted almonds & fresh blueberries

ACAI - 12

Acai w/ granola, fresh apple juice & Manuka honey

EXTRAS

Slow cooked tomatoes / basil

Organic eggs

Bacon

Avocado

Wilted spinach

Mushrooms in parsley

Haloumi Fresh ricotta

Goats cheese & walnut pisaladier

Chorizo

Baked beans
4 EACH

EGGS

ORGANIC EGGS - 10

2 fresh farm eggs on sourdough w/ choice of scrambled, fried or poached

SOFT SCRAMBLED EGGS - 16

w/ goats cheese & walnut pisaladier, roasted peppers & fine herbs

6 EGG WHITE OMELETTE - 17

6 egg white omelette w/ sautéed mushroom, spinach & onion

BAKED SPANISH EGGS - 16

Baked Spanish eggs w/ chorizo, confit tomatoes, capsicum & oregano

EGGS BENEDICT - 14

Organic poached eggs, crispy bacon & Hollandaise Smoked salmon - **16**

BREAKFAST SANDWICH - 9

Spinach, bacon, grilled tomato & fried eggs

SOURDOUGH - 13

Soughdough toast w/ ricotta, tomato, avocado, fresh basil & poached egg

SAUTÉED WILD MUSHROOMS - 17.5

Sautéed wild mushrooms w/ truffled scrambled eggs & sourdough

FRENCH TOAST - 14

Brioche French toast w/ berry compote, hazelnut praline & chantilly cream

HOT CAKES - 14

Ricotta hot cakes w/ strawberry compote & vanilla bean ice cream