



# BREAKFAST

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## LITTLE

Fresh croissant or muffin v \$5

Sourdough toast with your choice of condiments v GFR \$8

*Jammy Bastards house made jam, marmalade or peanut butter Weerona Apiaries honey / Vegemite*

Toasted fruit bread, whipped honey butter, hazelnut ricotta v \$10

House baked granola, fig yoghurt, milk v \$12

Fresh seasonal fruit plate, honey Greek yoghurt, rock melon granita v GF \$14

Coconut chia pudding, tropical fruits, berries, honey, bee pollen v GF \$14

Two eggs on sourdough toast - *fried, scrambled or poached* v GFR \$12

Fried egg & bacon roll, Swiss cheese, rocket, house made BBQ sauce GFR \$12

Soft-boiled eggs with soldiers, bush tomato salt v GFR \$12

Buckwheat waffle, fresh blueberries, raspberries, strawberries, Greek yoghurt, honey v GF \$18

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## BIG

Welsh Rarebit v \$16

*Toasted sourdough, Ashgrove cloth-wrapped aged cheddar béchamel, grilled tomato, fried egg*

Healthy Breakfast v GFR \$18

*Heirloom tomato, avocado, pinenuts, pepitas, ricotta, smoked paprika, hard-boiled egg, seeded toast*

Sriracha Eggs Benedict - Poached eggs, pulled ham hock, sourdough, hollandaise GFR \$18

Breakfast brown rice, sprouts, avocado, beef tapa, fried egg, chilli jam vR GF \$18

Three egg omelette, smoked tomato broth, charred leek, goat's cheese v GF \$18

Baked Eggs v GFR \$18

*Grassy's grass-fed free-range eggs, spinach, roast red pepper, Persian feta, house-made dukkah*

Pan-fried mushroom bruschetta, haloumi, basil pesto, seeded sourdough, poached egg v GFR \$20

The French Breakfast v \$20

*Baguette, Jammy Bastards jam, croissant, chèvre, fresh orange juice & a little coffee*

Baked soufflé Ashgrove cloth-wrapped aged cheddar & double smoked ham \$22

Full English Breakfast GFR \$25

*Fried eggs, chipotle pork sausage, black pudding, bacon, grilled tomato, roast field mushroom, house-made baked beans*

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## SIDES

Gluten free bread • extra egg \$2

Grilled tomato • Grilled broccolini \$3

Charred asparagus • House-made baked beans \$4

Avocado • Haloumi • Roast field mushroom • Chipotle pork sausage • Black pudding • Balzanelli thick-cut bacon \$5

House-cured gravlax salmon \$7

Monday - Friday 6.30am - 11am

Saturday & Sunday 7am - 2.30pm

Public holidays 7am - 11am

# DRINKS

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## JUICES

Freshly squeezed (mix & match to taste) \$6

*Orange, apple, pineapple, carrot, ginger*

Bottled \$4

*Orange, apple, pineapple, tomato*

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## COFFEE & TEA

Locally roasted Red Brick Espresso coffee \$3.80/\$4.50

*Long Black, Short Black, Flat White, Latte, Piccolo, Macchiato, Cappuccino*

Mocha \$4.30/\$4.80

*Extra shot • Decaffeinated 50c  
Babychino • Soy milk • Almond milk • Caramel syrup \$1*

Loose leaf Larsen & Thompson teas \$5

*Indian Tea  
Good Morning (English Breakfast), Earl Grey*

*Chinese Tea  
Jasmine Pearl (Green), White Peony*

*Herbal Infusion  
Polish Peppermint, Egyptian Chamomile*

Fresh mint leaf infusion • Fresh lemon & ginger infusion \$4.50

Koko Deluxe Hot Chocolate \$4.50

Bondi Chai latte \$4.50  
*Make it dirty 50c*

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## SOMETHING STRONGER

Politini Prosecco, Hilltops NSW \$12

Buck's Fizz \$14  
*Freshly squeezed orange juice topped with prosecco*

Bloody Mary \$18