

# GOOD MORNING



## Fresh Pastry of the Day \$5

*Croissant or muffin baked fresh each morning (V)*

## Three Mills Bakery Sourdough Toast \$8

*Served with your choice of house made Jammy Bastards jam, marmalade, peanut butter, honey or Vegemite (V) (GFR)*

## Toasted Fruit Bread \$10

*Whipped honey butter, hazelnut ricotta (V)*

## House Baked Granola \$12

*Fig yoghurt, milk (soy/almond add \$1) (V)*

## Fried Egg & Bacon Roll \$12

*Thick-cut Balzanelli bacon, Swiss cheese, rocket, house made BBQ sauce (V) (GFR)*

## Soft Boiled Eggs \$12

*Sourdough soldiers, bush tomato salt (V) (GFR)*

## Fresh Fruit Plate \$14

*Honey Greek yoghurt, rock melon granita (V) (GF)*

## Strawberry Chia Pudding \$14

*Fresh berries, coconut, maple syrup (V) (GF)*

## Build Your Own Brekkie

from \$12

*Two eggs cooked your way (poached, scrambled or fried) served on toasted Three Mills Bakery sourdough bread (V) (GFR)*

### Sides

Extra egg, gluten free bread \$2

Grilled tomato, grilled broccolini \$3

Charred asparagus, house made baked beans \$4

Avocado, haloumi, roast field mushroom, pork sausage, black pudding, bacon \$5

Mini fruit salad, Tasmanian smoked salmon \$7

## Buckwheat Waffle \$18

*Fresh blueberries, raspberries & strawberries, Greek yoghurt, honey (V) (GF)*

## The Green Bowl \$20

*Sauteéd broccolini, kale, avocado, white quinoa, haloumi, toasted almonds, poached egg (V)*

## Mediterranean Breakfast \$18

*Tomato, avocado, pinenuts, pepitas, ricotta, smoked paprika, hard boiled egg, seeded toast (V) (GFR)*

## Hawaiian Poke Bowl \$20

*Ponzu marinated salmon, pickled cucumber, carrot, radish, bean sprouts, avocado, edamame, brown rice (GF)*

## Sriracha Eggs Benedict \$18

*Poached eggs, pulled ham hock, sourdough, sriracha hollandaise (GFR)*

## Baked Soufflé \$22

*Cloth-wrapped Ashgrove aged Tasmanian cheddar, double smoked ham*

## Three Egg Omelette \$18

*Smoked tomato broth, charred leek, goat's cheese (V) (GF)*

## Full English Breakfast \$25

*Two fried eggs, pork sausage, black pudding, thick-cut bacon, roast field mushroom, house made baked beans, grilled tomato, toasted sourdough. No 'and', 'ifs' or 'buts'. (GFR)*

## Pan-fried Mushroom Bruschetta \$20

*Haloumi, basil pesto, seeded toast, poached egg (V) (GFR)*

(V) = Vegetarian (GFR) = Gluten Free on Request

# DRINKS

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## JUICES

Freshly squeezed Orange, apple, pineapple, carrot, ginger \$6

Bottled Berri juice Orange, apple, pineapple, tomato \$4

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## COFFEE & TEA

Locally roasted Red Brick Espresso coffee \$4 (little) / \$4.50 (big)  
*Long Black, Short Black, Flat White, Latte, Piccolo, Macchiato, Cappuccino*

Mocha \$4.50 (little) / \$5 (big)

Extra shot • Decaffeinated 0.50c

Babychino • Soy milk • Almond milk • Caramel syrup \$1

Loose leaf Larsen & Thompson fine teas \$5

Indian Black Tea *Good Morning (English Breakfast), Earl Grey*  
Chinese Green Tea *White Peony, Jasmine Pearl*  
Herbal Infusion *Polish Peppermint, Egyptian Chamomile*

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

Koko Deluxe Hot Chocolate \$4.50

Organic chai latte by Real Chai \$4.50 *Make it dirty 0.50c*

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## SOMETHING STRONGER

NV Pirie *Chardonnay Pinot Noir* Traditional Method Cuvée, Tasmania \$14

Buck's Fizz

*Freshly squeezed orange juice topped with Tasmanian sparkling wine* \$14

Bloody Mary

*Anjea triple distilled vodka, fresh lemon, Tabasco, Worcestershire sauce, tomato juice, celery* \$18

*In the ACT standard liquor licence trading hours are 7am - 12am  
Full drinks list available on request. You're welcome.*