BREAKFAST (UNTIL 12PM) PLEASE ORDER AT THE COUNTER



Fruit & Nut bread with berry jam & vanilla ricotta \$9.50

Toasted macadamia and cranberry muesli served with vanilla yogurt and fresh seasonal fruits \$12.50 **(GF available)**

Brekky crumble fresh seasonal fruits, pistachio, oat and cashew crumble and vanilla mascarpone \$15.50

Bacon & Egg roll on Turkish bread with house made BBQ sauce \$8.50*

Royale B&E roll toasted Japanese milk bun with fried egg, bacon, house made chilli jam, brie cheese & garlic aioli \$12.50*

Light start (poached, fried, scrambled eggs) with your choice of Brasserie toast \$11.00*

Avocado toast smashed avocado, baby rocket, fresh tomato, crumbled feta, Zaatar, olive oil and baby herbs on sourdough toast \$15.50 **(V)***

Spinach & ricotta toast with bacon, rocket, haloumi & truffle aioli \$16.00*

Egyptian dukkah eggs roasted pumpkin spread, baby rocket, beetroot relish, poached eggs, crumbled feta, Egyptian dukkah and olive oil on soy & Quinoa toast \$18.50 **(V)***

Bells Benedict smashed avocado, wilted baby spinach, smoked salmon, cream cheese, poached eggs and house made hollandaise sauce on toasted rye \$18.50*

Green health bowl pesto quinoa, kale, spinach, pumpkin seeds, sunflower seeds, almonds, avocado & poached eggs \$19.00 **(GF, DF)**

Winter warmer beans, tomato, chorizo, potato casserole with a fried egg and sourdough \$19.00 **(DF, GF)**

Bells Big Brekky choice of eggs (scrambled, poached or fried) bacon, grilled tomato, chorizo, hash brown, sautéed mushrooms, house made BBQ sauce served with Brasserie toast \$19.50*

French toast with spiced poached pear, lemon zest & pistachio nut cream \$16.50

Kids Breakfast

Pancakes with maple syrup & ice-cream \$11.00 Eggs on toast \$10.00* Ham & cheese toasty \$8.00* Seasonal fruit plate \$11.00 **(V,GF,DF)**

(We are happy to accommodate Vegan, Gluten free and Dairy Free diets whenever possible)

V- Vegetarian

GF- Gluten free

DF- Dairy free

^{*} Gluten free bread is available for an additional cost of \$2.00

Sides



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Hash brown (EA)	\$2.50	Avocado	\$3.00
Grilled tomato	\$2.50	Fetta	\$3.00
Eggs (EA)	\$3.00	Chorizo	\$4.00
Bacon	\$5.00	Wilted spinach	\$3.00
Sautéed mushroom	\$4.00	Smoked salmon	\$4.00
Hollandaise sauce	\$1.00	Haloumi	\$4.00

Tomato sauce, House-made BBQ, aioli, sweet chili, Worcestershire sauce, HP sauce \$0.50c

<u>Toast & snacks</u> (featuring a selection of organic Brasserie breads)

Batard sourdough, Soy & quinoa, New York rye	
Sour cherry and raisin	
Turkish toast (Schiacciata)	\$5.00
Cinnamon toast	
Gluten free bread	\$7.00

Selection of mixed berry jam, marmalade, vegemite, peanut butter or Nutella \$0.50c *Muffins, scones, tea cakes, banana bread, croissants, cookies and assortment of cakes (on display).*

We go to great lengths to identify allergens in the food we prepare, however we cannot guarantee that they have been created in a 100% allergen free environment. All products may contain traces of allergens: gluten, milk, nuts, soy, fish/seafood, egg, sesame seeds, sulphites and other ingredients: meat and meat products, olive pits, onion, garlic and chilli.