THE BOWER BREAKFAST

Oat Milk Porridge (df/v+) Seasonal fruits, rice puffs, cinnamon & maple syrup	14	Eggs Benedict Sesame roll, leaves, two poached eggs,	
Coconut Bircher (df/v+) Seasonal fruits, toasted almonds, organic coconut yoghurt & agave syrup	15.5	hollandaise sauce, chives & lemon - fresh lobster w/ scrambled eggs (limited availab - bresaola - grilled haloumi	ility) 25 22 20
Freshly Cut Fruit Platter (v+) Seasonal fruits with coconut yoghurt	20	Avo On Sourdough (df/v) Poached egg, leaves, heirloom tomatoes, sweet	17.5
Haloumi Bruschetta (v) Pesto, leaves, balsamic reduction, two poached eggs	18	potato hummus & lemon on soy & linseed sourdo Homemade Breakfast Gnocchi (df/v)	ugh 17.5
& heirloom tomatoes on soy & linseed sourdough Brekky Burger	20	Heirloom tomatoes, fresh basil & fried egg Add Bacon	3
Double egg, double bacon, cheese, lettuce, avocado & Kewpie mayo w/side of mini hash browns		Toasted Banana Bread w/ butter (v)	8.5
Mushroom Toast (v)	19	Fruit Toast w/ butter & jam (v)	8.5
Sautéed mushrooms, poached egg, leaves, radish, parmigiano & crispy shallots on soy & linseed sourdough		Poached Free Range Eggs & Toast (df/v) roasted tomato, soy & linseed sourdough	14
soy & tiliseed sourdough		Make me scrambled Bacon & Cheese Croissant	17 11
SIDES	S 8	MORE	
scrambled eggs 6	poached	d egg 3 bresaola 7	
grilled haloumi 7 bacon 5	mini	hash brown 6 roasted tomatoes 4	

Sourdough by Sonoma 7.5 w/ Jam, Peanut Butter, Vegemite or Honey Gluten Free Bread 8

mushrooms

homemade savoury muffins assorted muffins Danish almond or rhubarb pistacchio croissant (8) chocolate croissant (6.5)

d/f = dairy free / g/f = gluten free / v = vegetarian / v+ = vegan

We are proud to source our produce from local suppliers • notify staff of any allergies



avocado (6)





smoked salmon (7