



Breakfast from 8am until 10.30am

Walter Meyers Organic Banana bread served with cinnamon butter 8.50

Sweet Heaven – Ricotta hotcakes served with Canadian maple syrup, fresh berries and cream 17

Daisy's Quinoa Granola with activated almonds, chia seeds, seasonal fruit, raw honey and your choice of COYO or natural yoghurt 12

Breakfast board - avocado with lime, Roasted field mushrooms, Labneh, beetroot relish, two poached eggs and bacon on toasted ciabatta 18.50

Bruschetta with sweet potato roasted with honey and paprika, labneh, balsamic onion, pepita and sunflower dukkah on toasted ciabatta 18

Breakfast Ratatouille made with baked beans, fresh corn, zucchini, capsicum and onion, topped with feta, poached egg and toasted ciabatta 18.50

Grilled Barossa beef sausages with fried eggs, tomato and spinach ragout on toasted ciabatta 19

Breakfast Burger with crispy bacon, fried egg, balsamic onion, beetroot relish, iceberg lettuce and avocado on ciabatta 19

Big Yawn Eggs cooked to your liking on toast served with crispy bacon 15.50

The Italian way – avocado, heirloom tomatoes, mozzarella, basil on toasted ciabatta with balsamic glaze 18

Eggs benedict with Crispy bacon, Smoked salmon or Double smoked Leg ham with spinach and hollandaise on toasted ciabatta 21

Extras - Sausage 4.50, Bacon 4.50, Avocado half 4.00, Roasted field mushrooms 3.50, Gluten free or Gluten free wholegrain 4.00

Page | 1 Breakfast is served Wednesday to Sunday from 8am until 10.30am

Please be aware that our commercial kitchen uses nuts, dairy, seafood and other products containing possible allergens and therefore, traces of these may be present. Prices include the GST, that goes to the Australian government.



Coffee, Tea and Juices

Tea forte

5.5

A pot of tea designed to capture the "art of tea", an extraordinary experience for all of your senses...

*- Organic earl grey - Green mango and peach - Organic English breakfast -
- Moroccan mint green tea - Lemongrass and ginger -*

Coffee bar – Sweet Cacao from Supreme Roasters

5

Espresso, flat white, latte, cappuccino, long black, macchiato, hot chocolate, chai latte, piccolo latte

Enjoy your coffee in a mug for \$1 extra, add Coffee flavours \$0.5 extra each, with soy, almond or zymil milk for \$0.5 extra

*Caramel - Irish cream - hazelnut - vanilla - white chocolate - macadamia –
butterscotch*

To die for Milkshakes - slurping encouraged

8.50

Caramel Latte with coffee ice cream, milk and caramel syrup

Chocolate and Honeycomb with ice cream, chocolate and honeycomb

Strawberries and Cream with strawberry ice cream, fresh berries, milk and cream

Banoffee Shake with banoffee ice cream, banana, milk and homemade caramel

Chai Shake with nutmeg ice cream, milk and chai powder

Sunrise smoothie

9.5

Mixed berries, mango, orange and acai berry

Parker's organic Juices - Live Organic. Love Parker's

4.5

Orange, Raspberry & apple, Mango & peach, Pineapple & mint,

Lightly sparkling juices - Ginger beer, Lemonade, Pink lemonade

Iced tea - White tea with elderflower and lemon



Morning and afternoon Tea

Available from 10.30am

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Bruschetta with sweet potato roasted with honey and paprika, labneh, balsamic onion, pepita and sunflower dukkah on toasted ciabatta 18

Sweet Heaven – Ricotta hotcakes served with Canadian maple syrup, fresh berries and cream 17

Potato and camembert croquette with beetroot aioli 16

Heirloom tomato and mozzarella salad with basil, balsamic glaze and red wine vinaigrette 19

Tutu's vegetarian spring roll and a lucky money bag with Thai sauce 16

Warm roasted beetroot, feta, quinoa, spinach, walnut salad 19

Chocolate Trio with honeycomb and caramel popcorn 19

Deconstructed Lemon meringue with lemon curd and sorbet 19

Traditional Crème Brûlée served with ice cream 18

Cinnamon doughnuts with chocolate dipping sauce and cream 18

Smashed Pavlova with elderflower and seasonal fruits 18

Warm, sweet, heat - Affogato, frangelico, espresso, coffee ice-cream 19

Selection of hard and soft Australian and international cheeses 21

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