

BRUNCH

Sourdough & Condiments	6
<i>Choice of Local Honey Vegemite Peanut Butter Jam</i>	
Watermelon & Strawberry Salad, Rose Yoghurt, Granola	14
Potato & Shallot Hash, Grilled Asparagus, Slow Cooked Egg	19
Smashed Avocado Bruschetta, Wombok Slaw, Poached Egg, Pecorino	18
Black Pudding, Chilli Scrambled Eggs, Smoked Tomato, Sourdough	22
Salmon Poke, Warm Brown Rice, Kimchi, Pickles, Boiled Egg	22
Bacon & Egg Roll, Chilli Kale, Hilltop Ketchup, Hash Brown	16
French Toast, Roasted Strawberries, Macadamia Ice Cream	19
Eggs Benjamin, Burnt Butter Hollandaise	20
<i>Choice of Smoked Salmon Chilli Kale Free Range Bacon</i>	

KIDS MENU - \$10

French Toast, Strawberries, Vanilla Ice Cream

Bacon Roll, Tomato Sauce

Fruit Salad With Yoghurt

10% Surcharge Applied on Sundays
Please advise your waiter of any dietary requirements

*SUBJECT TO CHANGE

COCKTAILS

Mimosa	12
<i>Prosecco, Orange Juice</i>	
Pimms Cup	12
<i>Pimms, Cucumber, Lemon</i>	
Tommy Collins	12
<i>Gin, Lemon, Soda</i>	
Michelada	15
<i>Mezcal, Lager, Spice Mix, Tomato Juice</i>	
Bloody Mary	16
<i>Vodka, House Spice Mix, Tomato Juice</i>	
'Mr. Black' Martini	17
<i>Cold Brew Coffee Liqueur, Single O Espresso, Vodka O</i>	

COFFEE & TEA

Coffee By Single O

White Coffee - Paradox Blend	4 4.8
+ Extra Shot	.5
Oat Almond Soy Lactose Free	1
Black Coffee	3.8 4.5
Mocha Hot Chocolate	4.2 5
Iced Long Black	4
Iced Latte	4.5
Iced Coffee Iced Chocolate	5
Babycino & Marshmallow	.5

Prana Chai

Latte 5 | Tea 4.5 | Dirty 6.5

Tea By Tea Drop

English Breakfast	4.8
French Earl Grey	
Sencha Green	
Peppermint	
Lemongrass & Ginger	
Kiwi Berry	

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