



BREAKFAST



*"I'm a big believer that happy hens create beautiful eggs. We proudly support
Richmond Valley organic & free range pasture eggs"*

Sean Connolly, Executive Chef

HOUSE TOASTED GRANOLA \$18

seasonal fruits with homemade coconut yoghurt & paleo granola (p, gf, v, vn)

BREAKFAST SALAD \$16

*mixed leaf, upland cress, root vegetables, pickles, avocado, mung bean sprouts,
dukkah, lemon, extra virgin olive oil. (gf, v, vn)*

Add poached egg +\$2

ONE PAN BACON & EGGS \$16

two eggs fried, maple bacon rashers (p, gf)

Add an extra +\$4

FREE RANGE SCRAMBLED EGGS \$18

toasted sourdough, 'piccalilli' cauliflower pickle (gf, v)

BRIOCHE FRENCH TOAST \$18

whipped ricotta, hazelnuts, honey & torn mint (v)

RICOTTA PANCAKES \$19

house berry compote, vanilla bean mascarpone (v)

TURKISH EGGS \$22

poached eggs, chickpeas & roast capsicum casserole, fermented tomato pickle, toast (gf, v, vn)

CRAB OMELETTE \$25

three eggs, handpicked king crab, chilli jam (p, gf)

BIG BREAKFAST \$25

fried eggs, maple bacon, pork & fennel sausage, mushrooms, confit vine tomatoes, potato hash (gf)

EXTRAS \$4

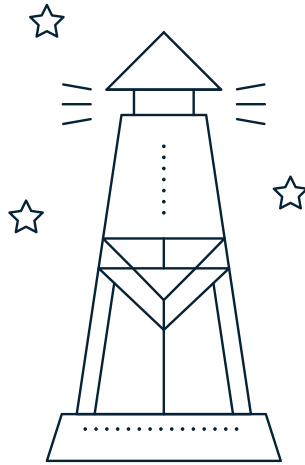
half avo, roast tomatoes, maple bacon rashers, potato hash bombs, extra toast

Paleo grain free & gluten free bread available & local sourdough from our friends at 'The Bread Social'

(p) Paleo Option (v) Vegetarian Option (gf) Gluten Free Option (vn) Vegan Option

Please advise your server of any dietary requirements before placing your order.

*We have marked the dishes that **can be changed** to accommodate the denoted dietary requirements.*



Kids Breakfast Menu

ISLAND VIBES \$9

seasonal fruit salad, homemade coconut yoghurt
& paleo granola

THE PIRATE SCRAMBLE \$9

scrambled eggs & toast (p, gf, v)

THE JELLYFISH SMASH \$5

toast & spreads (p, gf, v, vn)

add avocado for \$4