# THE GOOD CLASSICS

**FRUIT & NUT SOURDOUGH TOAST,** served w/ butter and jam {**gfo,dfo**} $13

**EGGS ON TOAST,** M/R eggs your way served w/ toasted ciabatta {**v,gfo,nf**} $17

**BACON & EGGS,** free range bacon {2} and M/R eggs your way served w/ toasted ciabatta {**gfo,nf**} $25

**EGGS FLORENTINE,** M/R poached eggs, toasted English muffin, fresh baby spinach, hollandaise {**gfo,v,nf**} $22
** Add Ham $5 | Smoked Salmon or Bacon $8

**SMASHED AVO,** whipped beetroot feta, pistachio za'atar, pickled onion, heirloom cherry tomatoes, sherry pearl vinaigrette {**v,vgo,gfo,dfo,nfo**} $24
*Add poached egg $4

**BIG BREAKY,** M/R eggs your way, free range bacon {2}, beans, maple bacon sausages {2}, herbed crushed mushrooms, half heirloom tomato, fresh baby spinach, hash brown, toasted ciabatta {**dfo,gfo,vo,nf**} $32

**GOOD EGG PANCAKES or FRENCH TOAST** {2} $26
served with one of the following:

**Tropical Punch -** yuzu pastry cream, charred compressed pineapple, passionfruit gel w/
white choc macadamia crumb {**gfo,nfo,v**}
**OR**
**Strawberry Oreo -** berry cremeux, strawberry compote, pink icing w/ oreo crumb
{**gfo,nf,v**}



MAKE YOUR OWN BREAKY

## FOR THE LITTLIES

**DIPPY EGGS,** soft boiled eggs w/ toasted soldiers {**gfo,v,nf**} $15

**KIDS PANCAKES,** w/ banana, strawberry & maple syrup {**gfo,v,nf**} $13

**KIDS BACON & EGG,** egg anyway w/ bacon, toasted ciabatta {**gfo,nf**} $13

**BACON & EGG MUFFIN,** fried egg, bacon, tasty cheese {**nf**} $12.5

**SAUSAGE & EGG MUFFIN,** fried egg, house-made sausage square, tasty cheese {**nf**}
$14.5 extra sausage $4.5

**KIDS BATTERED FISH,** served w/ chips
*swap to grilled chicken {**gfo**} {**nf,df**} $14

**MINI SMASHED AVO,** w/ feta, heirloom cherry tomatoes, herbs {**gfo,v,vgo,nf**} $13
**Add poached egg $4

## NOT THE CLASSICS

**ALL DAY MENU SERVED TIL 2:30PM**

**BREAKY BURGER,** free range bacon {2}, fried egg, hash brown, house-made sausage square, tasty cheese, HP sauce, potato bun {**nf,dfo**} $24

**PASSIONFRUIT CHIA PUDDING,** pineapple compote, coconut-mango labneh, grape coulis, almond & pistachio praline {**gf,vg,df,nfo**} $20

**CHILLI CRUNCH SCRAM,** scrambled eggs, chilli crunch, cider glazed chorizo, watercress & pickled onion salad, crushed feta w/ toasted ciabatta {**gfo,nf,dfo,vo**} $26

**FIG & BURRATA SALAD,** burrata, witlof, rocket, heirloom tomatoes, citrus ponzu, dried fig pesto & pistachio za'atar {**gf,nfo,v,vgo**} $22

**CHICKEN MI GORENG,** noodles, fried egg, bok choy, carrots, bean shoots, fresh chilli {**df,nf**} $24

**STEAK SANDWICH,** scotch, provolone, festival lettuce, Japanese chimichurri, togarashi chips {**dfo,gfo,nf**} $32

**CHARRED CHICKEN MARYLAND,** mojo rojo, mild green chilli salsa, sweetcorn rice {**df,gf,nf**} $32

**FISH BURGER,** battered hoki, festival lettuce, yuzu tartare, house pickle, potato bun w/ lemon myrtle chips {**nf**} $30

**TRIPLE-COOKED POTATOES,** served w/ harissa paste, hot honey aioli {**nf,dfo**} $18

**CHIPS,** w/ house-made aioli {**nf,dfo**} $12

**TACOS OF THE WEEK** {4}**,** please see our specials board by the kitchen for this week's special or ask our friendly staff $22

## EXTRAS

free range bacon {2} $8
maple bacon sausages {4} $7
house-made sausage square $4.5
smoked salmon $8
herbed grilled chicken $7
cider glazed chorizo $8
M/R free range egg $4
hashbrown $4.5
braised beans $5
heirloom tomato $5
herbed crushed mushrooms $6
smashed avo $6
spinach{fresh or wilted} $3.5
feta $5
chilli crunch oil $4
hollandaise sauce $4
hot honey $4
house-made aioli $3
house-made relish $2
toasted ciabatta // GF bread {2} $9.5

**(v) = vegetarian**
**(vg) = vegan**
**(vgo) = vegan option**
**(nf) = nut free**
**(gf) = gluten free**
**(gfo) = gluten free option**
**(df) = dairy free**
**(dfo) = dairy free option**

**M/R = Margaret River**

**seafood sourced from Australia**

**Please advise staff of any dietary requirements. While care is taken, cross-contamination may occur. Our fryers are shared with gluten-containing and animal products, even when ingredients are gluten-free.**