



BREAKFAST

SAVOURY

Smashed Avocado \$16 **v**

Bread & Butter Project Five-Grain Sourdough, Avocado,
Grilled Haloumi, Fresh Tomato with Balsamic, Sunflower & Pumpkin Seed
Replace Haloumi with Mushroom for Vegan Option **V G**

Breakfast Taco \$24

Three Chargrilled Soft Tacos, Chargrilled Chorizo, Avocado, Crunchy herbed
Smashed Potato, Tomato jam, Jalapeno & Coriander

The Sydney Benedict \$24

Poached Eggs, Double-Smoked Ham, Roasted Vine-Ripe Tomatoes, Crunchy Hash
Brown and Hollandaise Sauce served on a Bread & Butter Project Potato Bun

Eggs Shakshuka \$24 **v**

Free Range Eggs cooked in Spicy Tomato Sauce, Feta cheese, Fresh herbs.
Served with Chargrilled Bread & Butter Project Sourdough

Smoked Bacon & Eggs \$20

Eggs your way, Smoked Bacon, Roasted Vine-Ripe Tomatoes,
Bread & Butter Project Sourdough

Replace Bacon with Haloumi for Vegetarian option **V**

Breakfast Upgrades

\$5 each | Crispy Bacon | Cured Salmon | Chicken & Lemon Myrtle Sausage
\$4 each | Egg | Grilled Haloumi | Mushrooms | Avocado | Crunchy Herbed Potato Hash



BREAKFAST

SWEET

Buttermilk Pancakes \$22 V

Topped with Vanilla Mascarpone, Fresh Berries & Zesty Yuzu

House Made Coconut Parfait \$18 V

Coconut Yoghurt, Honey Toasted Muesli, Berry Compote

Seasonal Fresh Fruits & Berries \$16 V

Toasted Oats and Organic Yoghurt

Baker's Trio \$12

Selection of three items served with Jams: Freshly-Baked Pastries, Muffins or Bread & Butter Project Sourdough (Five Grain, White, Rye, Fig & Raisin, Gluten-Free)

CHILDRENS

Maple Pancakes \$8

Breakfast Egg & Bacon Burger \$10

Eggs on Toast \$12

Cereal Selection \$6



BREAKFAST

BEVERAGES

Juices \$6

Apple, Orange, Tomato

Vittoria Coffee \$7

Espresso, Double Espresso, Long Black,
Cappuccino, Flat White, Café Latté, Café Mocha,
Chai Latte, Hot Chocolate

La Maison Du Thé Loose Leaf Tea \$7

Green Tea, English Breakfast, Earl Grey, Peppermint,
Chamomile, Ginger & Lemon

Water \$7

Still or Sparkling