

ALL DAY MENU

TOAST with a selection of seasonal preserves (GF)

\$6.50 + *gluten free bread \$1*

FIG & ALMOND FRUIT TOAST with a selection of seasonal preserves

\$9.00

EGGS ON TOAST with whipped burnt butter

\$11.00

GRANOLA with strawberry whip, honeycomb, winter fruits & white chocolate and pistachio shards

\$15.00

FOLDED EGGS with charred & fermented broccolini, chilli caramel, black garlic & cheddar crisps (GF)

\$16.50

AVO TOAST with smoked tomatoes, house chilli jam, goats curd and olive crumb

\$18.00

ENGLISH BLACK PUDDING SCOTCH EGG with apple & celeriac, house made sauerkraut & caramelized bacon

\$18.00

EGGS BENEDICT with poached eggs on sourdough, burnt butter hollandaise, pickled shallots and slow cooked pork belly (GF)

\$20.00

HOUSE SMOKED SALMON with corn, quinoa chips, avocado puree & a crispy egg (GF)

\$24.00

PULLED PORK PARCEL with pickled red cabbage, fennel, kohlrabi & poached eggs

\$21.00

TUNA NICOISE with snake beans, smoked kipfler potatoes, heirloom tomatoes and anchovies (GF)

\$20.00

+ *add egg \$3.00*

ROASTED LAMB SHOULDER with Jerusalem artichoke fritter, salt baked beetroots, pomegranate molasses

\$22.00

+ *add egg \$3.00*

WELSH RAREBIT sourdough with béchamel and grilled cheese, pulled duck, house cured duck prosciutto, pickles & a fried duck egg

\$20.00

HEIRLOOM TOMATO & ZUCCHINI SALAD with house made Jersey milk ricotta and dark rye croutons (GF)

\$12.00

HANDCUT CHIPS with smoked garlic aioli (GF)

\$10.00

PLEASE CHECK OUR SPECIALS BOARD FOR SOMETHING EQUALLY DELICIOUS

SIDES

CHILLI JAM \$3

HOLLANDAISE \$3

LOCAL MUSHROOMS \$5

BACON \$4

SPINACH \$4

BROCCOLINI \$5

AVOCADO \$5

BLACK PUDDING \$6

EXTRA EGG \$3

DRINKS

COFFEE BY PROFILE COFFEE ROASTERS \$4 | \$4.80

+ Iced Latte/Long Black \$0.50

+ Bonsoy/MilkLAB Almond \$0.50

+ Decaf \$0.50

+ MilkLAB Lactose Free \$0.20

PRANA CHAI *Brewed with Bonsoy* \$5.50

HOUSEMADE HOT CHOCOLATE \$5.50

LARSEN & THOMPSON TEA

*English Breakfast, Earl Grey, Peppermint, Green,
Chamomile, Hibiscus Rose Lemongrass & Ginger* \$4.00-\$5.00

GOLDEN GRIND *Turmeric Latte* \$5.00

MILKSHAKES

Strawberry, Chocolate, Vanilla, Lime \$6.50

FRESHLY SQUEEZED JUICE

Orange, Apple, Carrot, Celery, Ginger, Lemon \$6.50

SOFT DRINKS

*Coke, Lemonade, Lemon Lime & Bitters,
Mineral Water, Ginger Beer* \$4.50

BREAKFAST COCKTAILS (WINE LIST AVAILABLE)

MOSCOW MULE | *666 Vodka, Ginger Beer, Lime* \$12.00

MIMOSA | *Freshly Squeezed OJ, Grenadine,
Champagne* \$9.00

ESPRESSO MARTINI | *666 Vodka, Kahlua, Profile
Coffee* \$15.00

PLAY THE FOOL WINTER '18



WHAT DID THE BREAD
SAY TO THE PEANUT
BUTTER?
I THINK YOU'RE
NUTS

KIDS MENU

ONE SLICE OF TOAST

with vegemite, peanut butter or house made preserves

\$4.00

+ avocado \$5.00

ONE EGG ON TOAST

scrambled, fried or poached

\$6.00

+ bacon \$4.00

+ avocado \$5.00

ONE SLICE OF FRUIT TOAST

\$6.00

CRUMBED FISH & HANDCUT CHIPS

\$14.00

HOUSEMADE GRANOLA

with strawberry yoghurt and winter fruits

\$10.00

DRINKS

MILKSHAKE

strawberry, chocolate, vanilla, lime

\$4.50

HOT CHOCOLATE | BABYCHINO

\$4.00 | \$2.00

ORANGE/APPLE JUICE

\$4.50

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ORANGE/APPLE JUICE

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WHAT DAY OF THE
WEEK DO EGGS
HATE?
FRY-DAY!