

Salt breakfast menu (available until 2:30pm)

Fruit toast \$8.00

Toasted with cinnamon sugar and butter.

Scones \$8.00 (available weekdays only)

Fresh made scones served with jam and whipped cream.

Banana walnut bread \$8.00

Served warm with honey and ricotta.

Fruit bowl \$16.00 (Vegan) (GF)

Fresh seasonal fruit with coconut chia pudding, raspberry lime gel and maple seed crunch.

Brioche French toast \$16.50

Served with caramelized banana, blueberry puree, whipped yoghurt, pistachio and honey.

Eggs on toast \$13.50

Toasted sourdough with eggs how you like them, relish and fresh tomato salsa.

Smashed avo \$19.90

Avocado on sourdough with poached eggs, cherry tomatoes, feta, cucumber herb salad and dukkah.

Mushrooms and haloumi \$18.50

Turkish toast with baba ganoush, roast mushrooms, grilled haloumi, toasted sesame and fried garlic.

Corn zucchini fritters \$19.90 (GF)

Grilled fritters with poached eggs, feta, mixed leaf salad and chimi churi dressing.

Comes with your choice of bacon or smoked salmon

Bacon eggs \$17.90

Toasted sourdough with eggs how you like them, smoked bacon, relish and fresh tomato salsa.

Eggs benedict \$17.90

Toasted sourdough with caramelized onions, spinach and hollandaise.

Comes with your choice of bacon, smoked salmon or haloumi.

Chorizo hash cake \$19.90

Potato hash cake and grilled chorizo with poached eggs, avocado, roast corn and charred leek yoghurt.

Salt breakfast \$25.90

Potato hash cake and fried eggs with bacon, sausage, grilled eye fillet, mushrooms, caramelized onions and roast cherry tomatoes

Build your own breakfast (minimum 3 sides)

Sides \$5.00 each

sourdough | turkish toast | house baked GF bread | eggs how you like them | spinach | mushrooms

roast cherry tomatoes | avo | haloumi | bacon | potato hash cake | sausage | smoked salmon

Please note: one bill per table - 15 % surcharge on public holidays