

BREAKFAST



Seasonal menu

everyday until 10:30am

Charred sourdough with butter & preserves	9
Toasted banana bread, cultured butter	12
Frozen açai bowl, nut & seed granola, maple syrup, dragon fruit, berries	18
Loaded banana bread, whipped ricotta, berry compote, pistachio crumb	18
Key lime Brioche French toast, biscuit crumb, citrus crème, lemon lime curd	22
Eggs your way, on buttered toasted sourdough	16
Smashed avocado on toast, feta, confit cherry tomatoes, (add poached egg +4)	24
Corn fritters, garlic aioli, pea sprouts, (add poached egg +4)	26
Shakshuka, halloumi, toasted focaccia, fried egg	25
Pulled beef on toast, rocket, poached egg, romesco sauce	26
Paratha, coriander, rocket, crispy eggs, chilli jam, pickled red onions	25
Breaky burger, pork & fennel patty, fried egg, spinach, provolone, tomato relish	28

SIDES

avocado, sautéed kale & spinach, confit cherry tomatoes, egg	4
house-made hash brown, halloumi, feta, coconut yoghurt	7
chorizo, Torre butcher bacon, smoked salmon, pork & fennel patty	9

COCKTAILS

Bloody mary	22
Espresso martini	19
Mimosa	14

JUICES BY PRESSED EARTH

Seasonal - Ask staff for this month's juice of choice	9
Green - Apple, kale, lemon	
Orange	

TEA BY TEASSENTIAL

Breakfast	Peppermint	6
Earl grey	Lemongrass & ginger	
Honey chai	White Peony	
Sencha		

COFFEE BY MANO A MANO

Black	4.0
With milk	from 4.5



State Buildings
Cnr St Georges Terrace
& Barrack St.



All Day Dining
Breakfast - Lunch - Dinner
Open 7 Days

We are a cashless venue and appreciate your understanding

Please note that credit card payments incur a service fee from 0.7 to 1.5%. A surcharge of 10% applies on Sundays and 15% on Public Holidays. Please notify our team for any allergy or dietary preferences. We cannot guarantee that any of our products are 100% allergen free