

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
Pulled beef on toast, rocket, poached egg, romesco sauce	26
Shakshuka, halloumi, toasted focaccia, egg	25
Paratha, coriander, rocket, crispy eggs, chilli jam, pickled red onions	25
Corn fritters, garlic aioli, pea sprouts, (add poached egg +4)	26
Smashed avocado on toast, feta, cherry tomatoes, (add poached egg +4)	24
Breaky burger, pork & fennel sausage patty, fried egg, spinach, provolone, tomato relish, aioli	28
Eggs your way, on buttered toasted sourdough	16

SIDES

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

COCKTAILS

Bloody mary — vodka, tabasco, lemon 16

Espresso martini 19

Mimosa 14

JUICES BY PRESSED EARTH

Seasonal - Ask staff for this month's juice of choice 9

Green - Apple, kale, lemon 9

Orange 9

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