BREAKFAST

Seasonal menu

Charred sourdough with butter & preserves 9

Toasted banana bread, cultured butter 12

Frozen acai bowl, nut & seed granola, maple syrup, fresh berries 16

Banoffee crepe, salted caramel, chantilly cream, strawberry 20

Shakshouka, lamb kofta, fried egg, feta, spiced dukka (VGO) 26

Huevos rancheros, crispy eggs, chilli jam, guacamole, focaccia, tomato salsa (add chorizo +7) 25

Sobrasada & swiss cheese foccacia, zucchini pickles (add fried egg +4) 22

Smashed avocado on toast, house smoked salmon, feta, cherry tomatoes, (add poached egg +4) 28

Eggs your way, on buttered toasted sourdough 16

SIDES

Avocado / sautéed kale & spinach / home made hash brown / halloumi / vegan feta / cherry tomatoes / chorizo / Torre butcher bacon 7

Coconut yoghurt 5

COCKTAILS

Bloody mary — vodka, tabasco, lemon 16

Espresso martini 19

Mimosa 14

JUICES BY PRESSED EARTH

Watermelon 9

Green - Apple, kale, lemon & more 9

Orange 6

TEA BY TEASSENTIAL

Breakfast Peppermint 6

Earl grey Lemongrass & ginger

Honey chai White Peony

Sencha

COFFEE BY MANO A MAN

Black 4.0

With milk from 4.5