

BREAKFAST



Seasonal menu

everyday until 10:30am

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



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
All credit & debit card transactions incur a processing fee of 0.7% to 3.0%. Eftpos cards do not incur a fee
10% surcharge on Sundays & 15% surcharge on public holidays