

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, dragon fruit, berries	17
Ricotta doughnuts, poached rhubarb, vanilla mascarpone cream	20
Smoked beef on hash brown, poached egg, romesco sauce	26
Huevos rancheros, crispy eggs, chilli jam, guacamole, focaccia, tomato salsa, (add chorizo +7)	25
Cheddar & kimchi focaccia, coriander, fried egg	25
Smashed avocado on toast, 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 / cherry tomatoes / halloumi / vegan feta / coconut yoghurt	7
chorizo / Torre butcher bacon / smoked salmon	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
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