

SOURDOUGH TOAST Cultured Butter. Spreads <i>veo, dfo, gfo</i>	11
EGGS ON SOURDOUGH Fried. Scrambled. Poached <i>v, gfo, dfo</i>	16
TURKISH EGGS Fried Eggs. Smoked Labne. Chilli Crunch. Roast Tomatoes. Flatbread <i>v, gfo</i>	22
BERRY HOTCAKES Berry Filled Hotcakes. Fresh Raspberries. Milk Crumb. Maple Butter. Cream <i>v</i>	23
CHORIZO BEANS Ricotta. Beef Chorizo. Thai Basil. Toast <i>gfo</i> (Add Poached Eggs +\$5)	23
PROTEIN POKE BOWL Agedashi Tofu. Avocado. Edamame. Brown Rice. Cucumber. Cabbage. Citrus Dressing <i>ve, df, gfo</i> (Swap Tofu for Smoked Salmon +\$2)	24
BREAKFAST BURGER Beef Chorizo Patty. Bacon. Egg. Bulldog BBQ. Hash Browns <i>gfo, df</i>	25
LOBSTER PRAWN SCRAMBLE Scrambled Eggs. Lobster and Prawn Salsa. Flatbread <i>gfo</i>	26
BRISKET BENEDICT Wagyu Brisket and Cheese Croissant. Poached Eggs. Hollandaise	28

SPECIALS AVAILABLE DAILY

SIDES

Add Gluten Free Toast Egg (1)	3
Crushed Fried Potatoes Hash Browns Hollandaise Vine Tomatoes *Plate of Sides	4
Avocado Bacon Eggs (2) Roast Mushrooms Spiced Agedashi Tofu Smoked Salmon	5

KIDS - 10 years & under

CHEESE CROISSANT Cheddar. Mozzarella. Grilled Croissant	10
BERRY HOTCAKE Blueberry Filled Hotcake. Maple Butter. Cream <i>v</i>	12
BACON & FRIED EGG Toast <i>gfo</i> Make them Scrambled +\$1	12

BOOZE

WATERMELON BERRY MIMOSA Light and Refreshing. Watermelon and Strawberry Juice. Sparkling Wine.	14
EDEN SANGRIA Fresh and Fruity. Sparkling Wine. Lemongrass. Kaffir Lime Leaf. Cold Pressed Apple.	17
SMOKED HICKORY MARY Signature Mix. Vodka. Capsicum. Tomato. Horseradish. Liquid Hickory Smoke. Spices.	19
CAFE AROMATICO Twisted Espresso Martini. Vodka. Fresh Espresso. Aztec Chocolate Bitters. Vanilla Cream.	20
SPARKLING Bay of Stones. Barossa. SA	10
PROSECCO San Martino. Veneto. ITA	13

MOCKTAILS

AURORA SANGRIA Cold Pressed Apple. Lemongrass. Kaffir Lime Leaf. Ginger Ale.	12
VIRGIN PIMMS CUP Ginger Ale. Lemonade. Fresh Citrus. Cucumber. Mint. Orange. Strawberry.	13
AZTEC EPRESSO Fresh Espresso. Aztec Chocolate Bitters. Madagascan Vanilla Cream. Nutmeg.	12
RUBY SUNSET Blood Orange Sorbet. Passionfruit. Lemon.	16

We love our dishes just the way they are and believe you will enjoy them this way too. Please don't be offended when we are unable to offer alterations. *Plate of sides fee applies to any built breakfasts from the sides menu.

COFFEE

Signature Blend by Locale Espresso	Regular Large	+ 1
Espresso Traditional Short Macchiato		4
Cap Flat White Latte Long Black Mocha Hot Chocolate Chai Latte		4.5
Traditional Long Macchiato		5
Extra Shot		0.5

MILKS

Full Cream Hi-Lo		
Soy Almond Oat Lactose Free		+ 1

ICED

Long Black		5.5
Latte Chai		6.5
With Ice Cream - Coffee Chocolate Mocha		7.5

TEA - Pot for one

English Breakfast Earl Grey Peppermint Chamomile Sencha Green Lemongrass & Ginger		5
---	--	----------

100% COLD PRESSED JUICES

Orange Apple Watermelon, Strawberry & Apple		7
---	--	----------

KIDS - 10 years & under

POP TOPS Apple Orange		3.5
BABYCCINO Choc Powder. Marshmallow		3.5
CHOCOLATE MILK		4.5

GF – Gluten Free | GFO – Gluten Free Option | V – Vegetarian | VE – Vegan | VEO – Vegan Option

We cannot guarantee our offerings are 100% allergen-free as our kitchen uses products which may impact customers with allergies or dietary requirements. Please advise our staff prior and we will endeavour to cater to your needs.