

## BREAKFAST

### START THE DAY WELL

#### GRANOLA [GF / V / VGA]

House made granola with berry compote and vanilla pannacotta \$14

#### PANINO [GFA]

A fresh panino bread roll filled with egg, bacon, provolone picante and basil napoli \$13

#### AVO & BEETROOT EGGS [GF / VI]

Beetroot hommus with fresh avocado, goats curd, 2 poached eggs finished with dukkha \$17

#### MUSHROOM & GRUYERE

Tart tatin, seasoned with thyme & served with white truffle aioli & fried sage \$18

#### SMOKED SALMON

Served with fluffy potato pancakes, classic hollandaise, dill & pickled red onion \$17

+ ONE POACHED EGG \$2

#### POACHED EGGS IN NAPOLI [GFA / VI]

Soft poached eggs cooked in our wood oven with Napoli sauce, basil, topped with provolone served with toasted ciabatta. \$15

+ PORK & FENNEL SAUSAGE \$5

#### BAKED EGGS [GFA]

Eggs baked in our wood oven with provolone cheese and hash brown base, wrapped in prosciutto, topped with a Swiss brown mushroom finished with Napoli sauce and toasted ciabatta. \$18

#### CHILLI SCRAMBLED EGGS [GFA / VI]

Finished with parmesan & fresh herbs, served with toasted ciabatta \$17

+ BLUE SWIMMER CRAB MEAT \$5

#### SVAGO [GFA]

Big breakfast with eggs your way (please tell your friendly staff) served with roast mushroom, potato pancake, oven roasted tomato, pork & fennel sausage, bacon with toasted ciabatta \$24

#### EGGS YOUR WAY [GFA / VI]

Scrambled / poached / fried with toasted ciabatta \$12

#### WAFFLE

With nutella, marscarpone cream & honey comb \$18

#### EGGS BENEDICT

Soft poached eggs served with leg ham, classic hollandaise, on ciabatta \$17

#### PANCAKES

with vanilla bean pannacotta, passion fruit puree, meringue and almond biscotti \$18  
+ MAPLE SYRUP \$2

#### FEEL FREE TO ADD TO ANY DISH YOUR CHOICE OF...

Bacon.....	+\$5
Pork and fennel sausage.....	+\$5
Smoked salmon.....	+\$5
Confit mushrooms.....	+\$4
Slow wood oven roasted tomato.....	+\$4
Wilted baby chard.....	+\$4
Avocado.....	+\$4
Potato pancake.....	+\$4
Egg.....	+\$2
Gluten free toast.....	+\$2

## SPIKED DRINKS \$14.90

#### BELLINI

prosecco & peach puree

#### CASANOVA

apple juice, raspberry & sparkling white wine

#### GRAND MIMOSA

OJ, grand marnier, sparkling white wine

#### BLOODY MARY

vodka, tomato juice, celery, black pepper, worchestershire sauce

#### ROSSINI

prosecco with apple and strawberry

#### APPLE

cold pressed apple with vodka

#### PEAR

cold pressed pear with gin

## COLD PRESSED JUICE \$6

- strawberry, apple
- banana, carrot, apple strawberry
- pear, carrot, cucumber, lemon, spinach, apple
- cloudy apple
- pear
- house squeezed oj

### ALLERGIES

Please mention any allergies and/or food intolerances to our helpful staff.

### GLUTEN FREE

Whilst we do offer gluten free menu options, we are not an exclusively gluten free kitchen. Gluten contamination, which is unlikely, may occur and unfortunately, we are unable to guarantee that any of our dishes will be completely free of allergens.

### OUR MENU OPTIONS

GF = GLUTEN FREE GFA = GLUTEN FREE AVAILABLE  
V = VEGETARIAN VA = VEGETARIAN AVAILABLE VG = VEGAN

## COFFEE

Espresso..... \$3.20

Macchiato..... \$3.80

Café latte / Hot chocolate / Flat White / Cappuccino

Mocha / Chai latte \$4.20

### MUG \$5

## TEA POT \$4.90

English breakfast / Earl grey / Chamomile / Green Peppermint

FEEL LIKE COFFEE & CAKE?  
SEE WHAT OUR CHEFS  
(OR NONNA) HAS FRESHLY  
BAKED TODAY!



## SOFT DRINKS

House squeezed oj / coke / coke no sugar / sprite / lift / tonic water / soda water / gingerale / LLB / chinotto / limonata / aranciata rossa / peach & lemon iced tea / strawberry, passionfruit or hibiscus kombucha / purezza still or sparkling water \$4.90

## MILKSHAKES \$6

strawberry / chocolate / banana / caramel / vanilla

## SMOOTIES \$8.90

### ENERGY

Banana, Peches, Oats, Cacao Nibs, Dates Manuka Honey, Cinnamon and Almond milk

### DETOX

Kiwi, Kale, Spinach, Pineapple, Coconut, Mint, Spirulina and OJ

### ANTIOXIDANT BOOSTER

Acai, Blueberries, Pomegranate, Banana, Goji Berries, Brazil Nuts, Chia Seeds and OJ

### IMMUNITY

Mango, Passionfruit, Coconut, Turmeric, Vanilla Bean, Banana, Flax-seeds and Almond milk

### VITALITY

Dragonfruit, strawberries, Goji Berries, Pink Himalayan Salt, Banana, Dates Chia seeds and OJ