BREAKFAST MENU 7.30AM - 11AM

CHEF FAVOURITES

AVOCADO & WHIPPED FETA SMASH

\$23

Smashed avocado, whipped feta & cherry tomatoes on toasted sourdough, spinach topped with dukkah (GFO / VGO / V)

HALOUMI HOT HONEY STACK

\$24

Grilled haloumi, blistered cherry tomatoes and hot honey on fresh spinach & toasted sourdough with green goddess dressing (GF / VGO)

SHAKSHUKA

\$23

Slow cooked harissa spiced tomato, chorizo, onion & capsicum, topped with poached eggs, feta & toasted sourdough (GFO)

SUMMER PANCAKE STACK

\$24

Fluffy buttermilk pancake stack, house lemon curd, maple syrup, fresh berries, crumbled meringue & vanilla ice cream

BURGERS

BACON EGG HASH BURGER - \$17

Crispy bacon, fried free range egg, hash brown, cheese, house relish, aioli & spinach on a toasted bun (GFO)

HALOUMI AVO BURGER - \$19

Grilled haloumi, smashed avocado, tomato, green goddess dressing, aioli, & spinach on a toasted bun (GFO / V)

BOWLS

GRANOLA BOWL

\$17

Toasted pistachio, maple, coconut & nut granola with fresh berries served with milk of your choice (GF / VGO)

BRISKET BREKKIE HASH BOWL

\$24

Slow cooked beef brisket, hash brown, avocado, fresh spinach, corn kernels, tomato salsa, fried egg with hollandaise drizzle (GF)

ALL ABOUT THE EGGS

EGGS YOUR WAY

\$14

Poached, fried or scrambled on toasted sourdough with house relish (GFO)

EGGS BENNY

\$22

Poached eggs on toasted sourdough, wilted spinach & house hollandaise (GFO)
CHOICE of bacon or smoked salmon

ADD ONS

Bacon rashers / Smoked salmon	+6
Grilled haloumi	+5
Mushroom medley / Avocado	+4
Egg / Roasted tomato half	+3
Hash brown / House GF bread	+3

JUST TOAST

TOAST

\$8

Sourdough toasted with butter, house jam, vegemite or peanut butter (GFO / V)

RAISIN TOAST

\$9

Toasted with butter & house jam on the side (V)

KIDS

BACON EGG BURGER

\$12

Bacon, egg & tomato sauce on a toasted bun (GFO)

EGG ON TOAST

\$11

Poached, fried or scrambled egg on toasted sourdough & tomato sauce (GFO)

KIDS THE LOT

\$16

Poached, fried or scrambled egg on toasted sourdough, crispy bacon rasher, hash brown & tomato sauce (GFO)

NUTELLA PANCAKES

\$16

Pancake stack drizzled with Nutella, maple syrup, strawberries & vanilla ice cream

GF Gluten Free / GFO Gluten Free Option / VG Vegan VGO Vegan Option / V Vegetarian 15% Surcharge on public holidays

OPEN 6.30AM – 4PM DAILY KITCHEN HOURS 7.30AM – 3PM P. 8552 8818 / 1 Esplanade VICTOR HARBOR

BREAKFAST MENU 7.30AM - 11AM

SMOOTHIES \$9

GREEN GOODNESS

Spinach, cucumber, pineapple & apple with chia seeds (GF/VG/DF)

BOSS BEETS

Beetroot, carrot, ginger, lemon & apple (GF/VG/DF)

TRIPLE BERRY KIWI

Strawberries, blueberries, raspberries, kiwi fruit & orange (GF/VG/DF)

MANGO PEACH COCONUT

Mango, peach, coconut milk, frozen yoghurt, pinches of turmeric, ginger & cinnamon with toasted coconut chips (GF)

SMOOTH BANANA

Banana, honey, frozen yoghurt, oats, pinch of nutmeg & Fleurieu whole milk

MILKSHAKES

SMALL - \$7.5

LARGE -\$8.5

Vanilla / Chocolate / Strawberry Caramel / Banana / Lime



	COFFEE	
	CUP	MUG
Cappuccino	\$5.2	\$6.2
Flat White	\$5.2	\$6.2
Long Black	\$5.2	\$6.2
Latte	\$5.2	\$6.2
Piccolo	\$4.8	
Macchiato	\$4.8	
Espresso	\$4	\$5
Dirty Chai Latte	\$6.5	\$7.5
Mocha	\$6.5	\$7.5
NON-COFFEE		

	CUP	MUG
Chai Latte	\$5.5	\$6.5
Matcha Latte	\$5.5	\$6.5
Hot Chocolate	\$5.5	\$6.5
White Hot Chocolate	\$5.5	\$6.5
Nutella Hot Chocolate	\$5.5	\$6.5
Baby chino	\$2.5	
Puppy chino	\$3.5	

ICED

Iced Long Black	\$6.5
Iced Latte	\$7
Iced Coffee - Cream & Ice Cream	\$8
Iced Chai - Cream & Ice Cream	\$8
Iced Chocolate - Cream & Ice Cream	า \$8
Iced Mocha - Cream & Ice Cream	\$8

TEA

English Breakfast	\$5
Earl Grey	\$5
Green tea	\$5
Peppermint	\$5
Lemongrass & ginger	\$5
Chai tea	\$5

ALTERNATIVES

Extra coffee shot	\$1
Soy milk	\$1
Almond milk	\$1
Lactose free milk	\$1
Oat milk	\$1
Syrup shot	\$1
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vanilla / caramel / hazelnut