



BREAKFAST MENU

We use only free range eggs, sustainable bacon and only locally sourced ingredients organic as much as possible

Continental; muesli & yoghurt, daily pastries, sourdough, jam, small espresso di Manfredi coffee	20
Eggs your way; fried, poached, or scrambled, served with bread	14
Benedicts; poached eggs, smoked hollandaise, grilled bacon, bread	19
Spanish Omelette; potato, chorizo, manchego and bread	22
Huevos Rottos; poached eggs, roasted potatoes, grilled chorizo, bread	21
Black Fire; poached eggs, grilled chorizo, grilled bacon, sourdough bread, roasted potatoes and romesco	23
Smoked Ham and scrambled; mushrooms, hollandaise and bread	19
Waffle; vanilla gelato, mixed berries, maple syrup	18
Bruschetta; roasted tomatoes, rucola, grilled haloumi on sourdough	17
Smoothie Bowl; daily smoothie + muesli	12
Extras; poached egg haloumi grilled bacon chorizo roasted potatoes hash brown tomato mushroom	6
Condiments; hollandaise romesco garlic rosemary aioli	3



Coffee by Espresso Di Manfredi

Sml 3.9 | Med 4.9 | Lge 6.2

Soy, almond | .70

Oat | .70

+ extra shot | .70

+ Caramel, Vanilla Hazelnut | .70

Origin Teas | 4.50

*English breakfast, earl grey, sencha, peppermint, chamomile,
lemongrass ginger, chai*

House made lemon iced tea | 6

Apple Juice, Orange Juice, | 5.50

Daily Smoothie | 10

Cocktails | available after 10am

Bloody Mary | 18

Mimosa, Sunrise | 15

Moscato Punch | 15 Gls, 32 Jug