

WEEKEND BRUNCH

please inform staff of any allergies,
sorry but we aren't able to do swaps

BRUNCH MAINS

FACON & EGG PIE

Tofu 'egg', onion & bacon in puff pastry, with potato, capers, gherkin & herb salad **V GF NF 26**

BOT BENNIE

Herbed potato rostis topped with poached eggs, portobello mushroom, spinach & hollandaise **GF NF 25**

VEGAN BOT BENNIE

Herbed potato rostis topped with portobello mushroom, spinach, fried tofu 'egg' & yolk sauce & vegan hollandaise **V GF NF 25**

SHAKSHUKA

Skillet-baked rich tomato, onion, feta & red pepper sauce, topped with a fried egg, served with souvlaki bread **GF* NF 26**

VEGAN SHAKSHUKA

Skillet-baked rich tomato, onion, feta & red pepper sauce, topped with crispy tofu & 'yolk' sauce, served with souvlaki bread **V GF* NF 26**

THE BIG LYALL

Free-range eggs, hash brown, wilted spinach, smoky beans, plant based sausage, roasted tomato, battered jalapeños, hollandaise, toasted ciabatta **GF* NF 27**

VEGANISE ME

Smashed avocado, bacon, hash brown, wilted spinach, smoky beans, plant based sausage, roasted tomato, battered jalapeños, vegan hollandaise, toasted five grain **V GF* NF 27**
add crispy tofu & 'yolk' sauce **V GF* NF 8**

PANCAKES

Choose from:

Biscoff: Banana, Biscoff cookie, Biscoff mascarpone, Biscoff maple **V NF 23**

Or: The OG: Banana, bacon, maple syrup, mascarpone, vanilla cookie crumb **V GF NF 23**



S Eggs as you like (2) **8**

I Bacon **V GF NF 6**

D Gluten free bread (1) **V GF NF 4**

E Smashed avocado **V GF NF 7**

S Plant*nt sausage (1) **V GF NF 4**

W Wilted spinach **V GF NF 7**

Scrambled tofu **V GF NF 8**

Crispy tofu & yolk sauce **V GF NF 8**

Halloumi **GF NF 8**

Hash browns **V GF NF 7**

Portobello mushroom **V GF NF 7**

A BIT LIGHTER

CHIA BOWL

Chia coconut yoghurt bowl with maple glazed apricot seed muesli & mango compote **V GF* NF 17**

THAI "CHICKEN" SALAD

Plant 'chicken', Asian slaw, edamame, broccoli, pickled red onion & cucumber, crispy shallots, fresh herbs, salad greens & sweet Thai dressing **V NF 25**

GREEK SALAD

Tomato, cucumber, pickled red onion, feta, Kalamata olives & Cos with oregano lemon dressing **V GF NF 19**
add souvlaki flatbread with garlic butter **V NF 6**
add plant based chicken **V GF NF 6**

BURGER & BEV \$20

EVERY THURSDAY ALL DAY

ANY BURGER & TAP BEER, HOUSE WINE & NON ALCS



TOASTED

EGGS ON TOAST

Poached, scrambled or fried on ciabatta or grain **GF* 15**
add hollandaise **GF* NF 2**
add vegan hollandaise **V GF* NF 2**

KOREAN SCRAMBLE

Spicy gochujang scrambled eggs, spring onion, coriander, sesame seeds, chilli crisp & sriracha on ciabatta toast **NF 22**

Swap eggs for scrambled tofu **V NF 22**

EDAMAME AVOCADO TOAST

Edamame & avocado smash with feta, pickled red onion, pickled cucumber, balsamic reduction & miso mayo on Shelly Bay ciabatta **GF* NF 24**

add poached eggs **8**

add crispy tofu & yolk sauce **V GF* NF 8**

add halloumi **8**

QUESADILLA

Refried beans, feta, cheese sauce & roasted corn, red pepper & jalapeño salsa in a flour tortilla, with slaw **V GF***

BURGERS

BREAKFAST BURGER

Hash brown, fried egg, bacon, tomato, BBQ sauce & hollandaise in an English muffin, with fries **GF* NF 23**

VEGAN BREAKFAST BURGER

Hash brown, crispy tofu & yolk sauce, bacon, tomato, lettuce, BBQ & vegan hollandaise, in an English muffin, with fries **V GF* NF 23**

THE NASHVILLE BURGER

Buttermilk Southern fried oyster mushrooms, miso mayo, sriracha maple sauce, pickled red onions, pickled cucumber & herbed slaw, in a brioche bun, with fries **V GF* NF 26**

DIRTYBURGER

Plant based beef patty, cheese sauce, pickles, caramelised onions, jalapeños, dirty burger sauce in a brioche bun, with fries **V GF* NF 26**
double beef & double cheese **5**

HAWAIIAN BURGER

Sriracha maple glazed plant based chicken, bacon, cheese, grilled pineapple, lettuce & ranch mayo in a brioche bun, with fries **V GF* NF 25**

KIWI BURGER

Plant based 'beef', cheese, beetroot, pickles, fried tofu 'egg', yolk sauce, pickled red onion, tomato, ketchup, yellow mustard & lettuce in a sesame bun, with fries & burger sauce **V GF* NF 28**

BRUNCH COCKTAILS!



BELLINI

Prosecco, peach purée, bitters **12**

MIMOSA

Prosecco, fresh OJ **12**



CHEESECAKE OF THE DAY

Ask your server for today's flavour **V GF NF 14**

SHARING SIDES

FRIES Cajun fries with aioli **V GF NF 12**

POUTINE Fries with gravy, feta & shallots **V NF 18**

V = vegan; **GF** = gluten free, sorry we can not cater for coeliac;

GF* = gluten free bread \$2.5 extra; **NF** = nut free; * = on request

For soy or allium free, please ask to check our allergens chart