

Breakfast

Served 8am - 11.30am

With Free Range Eggs



Pohutakawa • ▲	10	Bacon and Egg Roll with Alongside Barbecue Sauce •	10
Spiced Tomato Juice, Vodka and Lemon			
Mimosa • ▲	10	Chargrilled Broccoli • ▲	12
Classic breakfast pick me up of OJ and Bubbles		Avocado, Alfalfa Sprouts, Poached Eggs on Wholegrain	
Sourdough or Wholegrain Toast • ▲	5	Eggs Poached or Fried on Sourdough • ▲	8
With Homemade Spreads - Alongside Berry Jam, Marmalade or Peanut Butter		+Bacon	5
		+Pork sausage	4
Freshly Baked Muffins	5	+Avocado (when available)	5
		+Haloumi	5
'Orbs of Joy'	4 / 10	+Mushrooms	4
Doughnut with Maple Syrup Icing & Crisp Bacon		+Hash Brown	5
House made Paleo Granola • ▲	13	Benedict Eggs w Cider Vinegar Hollandaise •	10
With Coconut Yogurt and Vanilla Poached Fruit and Almond Milk		+Hot smoked salmon	8
		+Ham off the bone	7
		+Spinach & cheddar cheese	6
Buttermilk Waffles, Apple Syrup & Banana	14	Mince on Toast • ▲	16
+ Coconut Yoghurt	3	12hr Beef Cheek, Poached Eggs and Sourdough	
+ Bacon	5		
		Smoked Fish & Potato Hash •	17
		With Poached Eggs	

Just so you know....

Your meal is prepared & cooked from scratch by our kitchen team. Your patience during busy times is appreciated. We make everything in our kitchen using as much sustainable, free range, happy & local produce as financially & commercially possible.

• - Gluten free ▲ - Dairy Free

Any items marked with these symbols can be made gluten free or dairy free. Just let us know. Where gluten free bread is substituted there is a charge of \$2 per meal