

# TOAST BAR

Until 10:00am

Vegemite & Cheese

*Spread of vegemite and melted cheddar. Veg*

\$5.50

Ham & Cheese

*Double smoked ham, dijon butter and melted cheddar.*

\$7

PB & B

*Fresh banana, peanut butter, chocolate and chia seed crumble. Veg*

\$7.50

Mediterranean

*Cherry tomato, cream cheese, feta and pickles. Veg*

\$7.50

Rosy

*Fresh strawberry, house made granola and vanilla ricotta. Veg*

\$9

Double Cheese Chilli Scrambled Egg

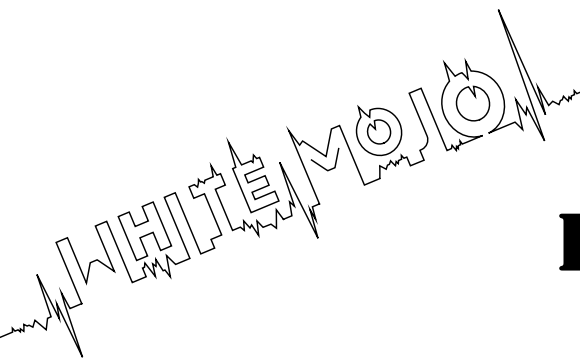
*Cheddar & parmesan, toasted sweet corns and chilli mayo. Veg*

\$9.50

Ninja Warrior

*Smoked salmon, wasabi cream cheese, edamame, pickles and bonito flakes.*

\$9.50



# BREAKFAST & BRUNCH

## VIP Kid's Breakfast \$9.50

Baby chino, scrambled egg and buttery croissant. Veg

## Panna Cotta & Granola \$15.50

Black latte panna cotta, house made granola, fresh & freeze dried fruit, coconut foam and passion fruit curd.

## Smashed Pumpkin \$17

Spiced pumpkin mash, romesco, cherry tomato, chickpea dukkah, feta, poached egg and toast. Veg (GF option)

## Crushed Green \$17

Avocado, green pea & edamame mash, spinach pesto, cherry tomato, chickpea dukkah, feta, poached egg and toast. Veg (GF option)

## Veggie Casserole \$17

Stew of roasted veggie & beans, feta, crushed nuts, sous vide eggs and turkish bread. Veg

## Baked French Toast \$17.50

Bruleed banana, meringue, fresh & freeze dried fruit, candied walnuts, salted caramel and vanilla custard. Veg

## Smoked Vegan Plate \$17.50

Cauliflower & green peas falafel, kale chips, quinoa salad, green mash, spinach pesto, romesco, seasonal greens and truffle snow. Vegan, GF & DF

## Roast Beef Bagel \$17.50

Roast beef sirloin, wasabi cream cheese, caramelised onion & fig, fresh tomato & tomato relish, pickled beetroot, sesame bagel and pretzel.

## Pork Benny \$17.50

Slow cooked pulled pork shoulder, apple slaw, chorizo crumb, seasonal greens, harissa hollandaise, poached eggs and fried bao.

## Seafood Special \$19

Salted cod croquette, salmon tartare, quinoa salad, saffron aioli, romesco and poached egg. GF

## Mac & Cheese Croissant Burger \$19

Cauliflower mac & cheese, smoked belly bacon, curry mayo, doritos and buttery croissant.

## Meringue Hot Cake \$19.50

Torched meringue, yuzu curd, fresh & freeze dried fruit, raspberry gel, vanilla ricotta, oats crumble and buttermilk pancakes.

## Double Cheese Chilli Scrambled Egg \$19.50

Parmesan & cheddar, smoked belly bacon, chilli mayo, toasted sweet corn and ink brioche. (Award Winning Dish)

## Big Breakfast \$21

Smoked belly bacon, grilled chorizo, hash brown crumb, roasted mushroom & tomato, green mash, tomato relish, choice of eggs and toast.

## Signature Croissant Burger \$23

Soft shell crab, chipotle mayo, smoked eel, pickled cucumber, chorizo crumb, fried eggs and buttery croissant.

## Foie Gras Goldger \$29

Double wagyu patties, foie gras, avruga caviar, saffron mayo, truffle snow, fresh tomato & tomato relish, onion rings, cheddar and 24k gold sesame brioche. (Limited Edition)

### Create Your Own

• Toast	\$5.50	• Roasted Tomato	\$5
• Egg Your Way	\$5.50	• Roasted Mushroom	\$5.50
• Avocado Mash	\$5	• Smoked Salmon	\$7
• Grilled Chorizo	\$5	• Smoked Belly Bacon	\$7
• Hash Brown Crumb	\$5	• Thick Cut Chips	\$9.50