

SMALL PLATES

Spread your Bread sourdough soy linseed fruit bread gluten free +2.0 with your choice of butter, vegemite, peanut butter or seasonal jam	8.0
Toasted Banana Bread (NF) with butter on side	8.0
Classic Ham & Cheese Toasties double smoked ham, swiss & cheddar cheese, on sourdough toast add slice tomato +2.0	12.0
Granola Bowl (GF) gluten free granola, sweet yogurt, berries, banana, kiwi, coconut shredded	18.0

MORNING EGGS

The Benny on Turkish Bread poached egg, mixed leaves, olives & lemon oil, hollandaise sauce choice of smoked salmon, bacon, haloumi or avocado	22.0
Egg On Toast (GF on Req) toast, butter, poached, scrambled, or fried eggs	15.0
Classic Omelette choice of ham & cheese , meat lover or tomato, red pepper & spinach	18.0
Signature SzeChuan on Scramble szechuan chili scrambled eggs on toast, feta cheese, confit tomatoes	19.0

CLASSICS

BLT Stack bacon, lettuce, tomato, cheese, hash brown on turkish bread choice of tomato sauce, barbecue sauce, tomato relish, aioli	17.5
Mushroom & Haloumi stacked (V) sauteed kale, mix mushrooms, haloumi, alfa sprouts, fried lotus, butter, pesto, pomegranate, sumac	18.5
City Pancakes bacon, smooth ricotta, canadian maple syrup	19.5
Avocado Toast 1 poached egg, smash avocado, semi dried tomatoes, pesto, ricotta cheese, alfa sprouts, pomegranate, olive oil, soy linseed bread	23.0
Bacon & Egg Focaccia bacon, fried egg, swiss cheese, hashbrown choice of tomato sauce or barbecue sauce	18.0
Brekkie Bowl (NF/GF/DF) 2 poached eggs, spinach, quinoa, red radish, green apple, green goddess dressing, half avocado, sesame seeds, beetroot hummus, alfa sprout, zatar, chickpeas	22.5
Reaghs Breakkie Plate 2 eggs, hash brown, baked bean, chorizo, spinach, half avocado, roasted tomatoes, bacon, sourdough	30.0

SIDES

Bacon	6	Poached Egg	4.0
Avocado	5	Fried Egg	4.0
Roasted Tomato	5.5	Smoked Salmon	6.0
Mushroom	5.0	Halloumi	5.0
Chorizo	4.0	Hashbrown	4.0

BREAKFAST MENU
ISSUED *Untill*
11:30AM

Dietaries

(V) Vegetarian; (VG) Vegan; (GF) Gluten Free; (DF) Dairy Free; (NF) Nut Free

Not All ingredients are listed on the menu, and items may change without notice. Inform your server of any dietary needs before ordering. Be aware that our menu contains allergens and is prepared in a kitchen handling nuts, shellfish, gluten, and eggs. While we make every effort to accommodate dietary needs. We cannot guarantee allergen-free food. Please note that a 1.5% surcharge applies to all card payments. A 10% service charge will apply to groups of 10 or more. A \$3pp cakeage charge applies to external cakes.