

## Breakfast

Served 8am - 11.30am

With Free Range Eggs



Alongside Green Leaves ● ▲ + Activated Almond Smoothie	7	Chargrilled Broccoli ● ▲ avocado, alfalfa sprouts, poached eggs on wholegrain	15
Pohutakawa ● ▲ spiced tomato juice, local vodka & lemon	10	Eggs Poached or Fried on Sourdough ● ▲ +Bacon	8 5
Mimosa ● ▲ classic breakfast pick me up of oj + bubbles	10	+Pork sausage +Avocado (when available) +Haloumi	4 5 5
Sourdough or Wholegrain Toast ● ▲ with homemade spreads - Alongside berry jam, marmalade or crunchy peanut butter	5	+Mushrooms +Hash Brown	4 5
Freshly Baked Muffins	5	Benedict Eggs w Apple Cider Hollandaise ● 10 +Hot smoked salmon 8 +Ham off the bone 7 +Spinach & cheddar cheese 6	
'Orbs of Joy' doughnut with maple syrup icing & crisp bacon	4 / 10	Mince on Toast ● ▲ 16 12hr beef cheek, poached eggs and sourdough	
House made Paleo Granola ● ▲ with coconut yogurt & vanilla poached fruit	13	Smoked Fish & Potato Hash ● 17 with poached eggs	
Buttermilk Waffles, Apple Syrup & Banana + Coconut Yoghurt + Bacon	14 3 5		

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