



## breakfast

<b>goliath raisin toast</b> with butter	4.90
<b>turkish toast</b> with jam, vegemite or honey	3.90
with avocado, chive oil and capsicum rouille	8.90
<b>fresh seasonal fruit</b> with honeyed greek yoghurt	9.90
<b>organic toasted muesli</b> with macadamia, poached stone fruit & yoghurt	8.90
<b>bircher muesli</b> with honey yoghurt & poached stone fruit	9.90
<b>apple cinnamon pancakes,</b>	13.90
with raspberries, honeycomb butter and maple syrup	
<b>eggs</b> scrambled, poached or fried on sourdough toast with tomato relish	8.50
<b>extras:</b>	
bacon or sausage 3.50      roast tomato 3.00      avocado 3.00	
mushrooms 3.00      baked beans 2.50      hash browns 2.50	
smoked salmon 4.50      spinach 3.50	
<b>eggs benedict</b> with poached eggs & hollandaise	
ham <u>or</u> spinach	13.90
smoked salmon	14.90
<b>omelette your way</b>	
with ham, tomato, sautéed onion, potato, mushrooms, spinach, aged cheddar or swiss cheese	
any 3 options	12.90
each extra	1.00
<b>smoked trout</b>	14.90
with prosciutto wrapped asparagus, poached egg & hollandaise	
<b>persian feta scrambled eggs</b>	14.90
with merguez sausage, spinach, roast tomato & char grilled turkish	
<b>spinach &amp; ricotta hotcakes</b>	14.90
with smoked salmon, cherry tomato & watercress salad	
<b>whale watcher's breakfast</b>	17.90
bacon, sausages, hash browns, tomatoes, mushrooms & eggs on sourdough toast	

10% surcharge Sundays & public holidays.

Corkage and cakeage \$2.50 per person. Please, one account per table. 1/5/08




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	dessert
<b>sticky date pudding</b> with toffee sauce and vanilla ice cream	13
<b>white chocolate pannacotta*</b> with black cherry compote	13
<b>hot fudge brownie</b> with macadamia nut & ice cream	13
<b>mango &amp; passionfruit trifle</b> with fresh cream	13
<b>affogato*</b> espresso shot over vanilla ice cream	8
<b>dessert tasting plate for two</b>	24

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	cake
<b>blueberry cheesecake</b> with whipped cream	8.50
<b>gluten free chocolate mud cake</b> with whipped cream	8.50
<b>citrus tart</b> with whipped cream	8.50
<b>fresh muffins</b> flavors vary daily – ask waiter	4.00

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	beverages
<b>coffee</b> espresso, flat white, cappuccino, café latte, macchiato	3.50
all available decaf, skim and soy	soy & double shot + .50
	flavoured syrups per shot + .50
<b>tea</b> <i>choose from our selection of 'T2' full leaf teas</i>	
<b>english breakfast</b> , earl grey, <b>madagascan vanilla</b> , sencha green, <b>jasmine green</b> , peppermint, <b>chamomile</b>	3.50
<b>local organic chai</b> with honey	3.80
<b>hot chocolate</b>	4.00
<b>mochaccino</b>	4.50
<b>iced chocolate</b> or <b>coffee</b> with ice cream and whipped cream	5.00
<b>iced lemon tea</b>	3.50
<b>juices</b> orange, apple, pineapple, tomato, ginger cranberry juice	4.00
<b>sodas</b> coke, diet coke, lemonade, squash, red fanta, soda water, ginger beer	3.00
<b>lemon lime bitters</b> or soda lime bitters	4.00
<b>mineral water</b>	
san pellegrino sparkling	500ml 4.50      1000ml 7.00
aqua panna still	500ml 4.50      1000ml 7.00

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