

BEVERAGES

COFFEE

	REGULAR	MUG
Espresso Macchiato	4	
Doppio Long macchiato	5	
Piccolo	5	
Cappuccino Flat white Latte	5	6
Hot chocolate Mocha	5	6
Iced long black Iced latte	6	
Alternative milk	0.5	
<i>Almond, Soy, Lactose-free, Oat</i>		

TAVALON TEA

Aussie Breakfast, Earl Grey Reserve, Rooibos Bilberry, Kama Chai Sutra, Double Mint, Peach Oolong, Royal Chamomile, Jasmine 5

ICED TEA

Earl Grey & lemon, Peach Oolong & grapefruit, Rooibos Bilberry & cranberry 6

JUICES

Orange, Pineapple, Cranberry, Cloudy apple 5

COLD PRESSED JUICES

Ruby Tuesday - Watermelon & Pear	9
Blood Blank - Beetroot & Apple	9
Little Green - Super Greens	9
Orange Sky - Orange & Pineapple	9



BREAKFAST

Banana Crumpet

Toasted Wholly crumpet with caramelised banana and whipped maple butter

Bircher Muesli

Blueberry compote and seven seed brittle

Fruit & Fromage

Grilled figs, blue cheese, whipped honey, and rocket, on fruit toast

Assiette de Fruit

A plate of seasonal cut fruit

Vegan Bowl

Pickled, raw, and steamed vegetables with white bean emulsion, smoked almonds and dukkah - *Can be made nut free upon request*

Le Grande

Two eggs, smoked bacon and pork chipolatas with hash brown, baked mushrooms and dressed tomatoes

Hot Vegan

Courgette and broad bean slice with vegan scramble “eggs”, baked mushrooms, dressed tomatoes and macadamia emulsion

Eggs on Toast

Free range eggs cooked your way poached, fried, scrambled or boiled with sourdough

Breakfast Burger

Two fried eggs on brioche roll, smoked bacon, hash brown and tomato relish

Croques Monsieur/ Madame

Leg ham, swiss cheese and wholegrain mustard bechamel on toasted sourdough. Add two fried eggs 3

*Please note:

There is a 1.3% surcharge on all card purchases.

A 10% surcharge applies every Sunday and a 15% surcharge applies on public holidays.

LOADED CROISSANTS

New Farm

Sliced avocado with labne, zaatar and Aleppo butter 18

Florentine

Sauteed mushroom, caramelised onion and spinach with Comte cheese

Benedict

Smoked bacon, poached eggs and spinach with hollandaise sauce

Royale

Smoked salmon, poached eggs and spinach with hollandaise sauce

SIDES

Bacon Rashers 6

Baked Mushrooms 6

Chipolata Sausages 6

Black Pudding 6

Sliced Avocado Half 4

Hollandaise Sauce 4

Hash Brown 4

Gluten Free Bread 4

Extra Egg (Poached, fried or boiled) 4

FRENCH AFFAIR

20

A warm custard filled cronut with rotisserie pineapple glazed in salted caramel, rose almond praline with vanilla bean ice cream

Important notice regarding allergies and dietary requests.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Please inform a member of staff of any food allergies or dietary requirements.