



## A LA CARTE BREAKFAST

Char-grilled sour dough, smashed avocado, wild baby rocket, spiced hummus, crumbled feta, fire roasted peppers, kale and spinach salsa verde, toasted pepitas **(V) (GFO) 17.5**  
Add Poached Egg **4**

House-made Tully banana bread, cinnamon and apple compote, organic rooftop honey, whipped mascarpone, toasted walnuts, snow sugar **(V) 12.5**

Spanish style omelette, Tableland baby potato, Spanish chorizo, black garlic aioli, rocket and shaved pamesan salad, extra virgin olive oil **(GF) 20**

Eggs benedict with Atlantic salmon or double smoked ham, wilted spinach, House-made hollandaise sauce, toasted sour dough **(GFO) 23.5**

Smoked salmon brandade, capers, Spanish onion garden herbs, squid ink glass, charred Koah citrus, micro herbs. **(V) (GFO) 21**

Double smoked Black Forest bacon, sausage, grilled tomato, sautéed button mushrooms, house-made hash, two eggs cooked to your liking, char-grilled sour dough **23.5**

SMOKED ATLANTIC SALMON	7	AVOCADO 1/2	6.5
BLACK FOREST SMOKE HOUSE BACON	5	ROASTED PESTO TOMATO	4
BREAKFAST SAUSAGE	4	SAUTEED BUTTON MUSHROOMS	4
APPLE AND CINNAMON COMPOTE	4	HOUSE-MADE HASHBROWNS	4
STEAMED RICE	4		

\* GLUTEN FREE OPTIONS AVAILABLE

MONDAY TO FRIDAY 7AM-10AM  
SATURDAY & SUNDAY 7AM - 10:30AM