

good morning

BREAKFAST BURGER \$16

crispy bacon, fried egg, rosemary and garlic hash, cheese, relish, toasted milk bun

ADRIATIC FEAST \$25

crispy bacon, grilled chorizo, roasted mushrooms, blistered tomatoes, rosemary and garlic hash, braised beans, eggs your way, house-made grilled focaccia

GREEK YOGHURT BOWL \$18

seasonal berry compote, house-made granola, saffron honey

SPANISH BAKED EGGS \$22

tomato, smoked paprika chorizo, manchego, house-made grilled focaccia

CLASSIC CREPES \$18

vanilla ice cream and your choice of hazelnut chocolate or lemon curd

SARDINES ON TOAST \$26

grilled sardines, caramelized onion, tomato escabeche, house-made grilled focaccia

ZA'ATAR AVO SMASH \$20

smashed avocado, za'atar, feta, house-made grilled focaccia

MUSHROOM RAGOUT \$22

mushroom ragout, truffle, parmesan, house-made grilled focaccia

CORN FRITTERS \$20

spiced tomato relish, labneh, smoked sumac

EGGS ON FOCACCIA \$14

poached, fried or scrambled, house-made grilled focaccia

PASTRY SELECTION from \$8

on display or ask your waiter

add-ons

*Bacon \$8
Sliced Avocado \$5*

*Poached Egg \$3
Rosemary and Garlic Hash \$6*

*Focaccia \$5
Grilled Halloumi \$5*

hot drinks

(CHANGE TO MUG +80c)

COFFEE - \$4.70

espresso, doppio, piccolo, latte, flat white, cappuccino, macchiato, mocha, chai latte

MATCHA LATTE - \$4.70

premium green tea powder blended with your choice of milk

HOT CHOCOLATE - \$4.70

served with marshmallows

POT OF TEA - \$4.70

english breakfast, earl grey, chamomile, peppermint, lemongrass & ginger

EXTRAS - \$0.80

almond milk, oat milk, lactose-free milk, extra espresso shot, caramel syrup, vanilla syrup, hazelnut syrup, marshmallows

juice

ORANGE OR APPLE - \$6

WATERMELON, PEAR, RHUBARB & LIME - \$8

PINEAPPLE & LEMON - \$8

SOFT DRINKS - \$4.50

coke, coke zero, lemonade, dry ginger ale, pink lemonade, tonic, lemon lime bitters, ginger beer

breakfast cocktails

available after 10am

AEGEAN SPRITZ - \$16

blood orange gin, limoncello, ouzo, lemon & soda

ELDERFLOWER SPARKLE - \$15

Elderflower liqueur, lemon, sparkling wine, mint

BELLINI \$14

White peach purée & prosecco

breakfast mocktails

FIG & MINT SODA \$12

Fig syrup, lemon, mint & soda

CITRUS GROVE \$12

Orange, lemon, thyme & honey over ice

PEACH & BASIL FIZZ \$12

Peach nectar, fresh basil & sparkling water