



## FOOD

Baked pastries	5
Toast	6.5
Multigrain, sourdough or fruit	
Gluten free	+ 1.5
Seasonal fruit, lychee sorbet	14
Overnight Oats	16
Stewed oats, mixed berries, maple syrup, coconut	
House made granola, organic yoghurt, strawberries	16
Botanical Bowl	18
Coconut soaked chia, banana, kiwi fruit, mango, trail mix	
Avocado Toast	20
Crushed avocado, cherry tomatoes, poached egg, balsamic reduction	
Waffles	18
Apricots, marscapone, almond flakes	
Breakfast Burger	18
Fried egg, bacon, cheese, chorizo, tomato relish, brioche	
Salmon Omelette	20
Hot smoked salmon, goats cheese, parsley	
Eggs your way	11
2 eggs cooked your way and toast	
SIDES	
Spinach	4
Tomatoes	4
Mushrooms	4
Avocado	5
Goats chevre	5
Bacon	6
Pork sausage	6
Hot smoked salmon	6

## BEVERAGE

Dukes Coffee	4
Brazil, Kenya, El Salvador, Indonesia or Ethiopia	
Soy or almond milk	+ .5
T2 Tea	4
Good morning	
Earl grey	
Sencha green	
Peppermint	
Lemongrass and ginger	
Chamomile	
Hot chocolate	4
Iced chocolate	5
Iced coffee	6
Freshly Squeezed	
Orange	7
Grapefruit	7
Botanical juice	7
Green apple, cucumber, celery and spinach	

## SOMETHING ELSE

NV Piper Heidsieck Champagne Brut <i>Reims</i>	18
2015 Vinea Marson Prosecco <i>King Valley</i>	15
Bloody Mary	16
Botanical Mimosa	12
Espresso Martini	19

### HOURS

Fri, Sat, Sun + Public Holidays  
7 - 11am

### DRINK OF THE MONTH

Tanqueray Sevilla or Rangpur + Tonic	\$10
Chandon 'S' Sparkling Wine	\$13

