

BREAKFAST MENU

Seasonal fruit plate (V, GF) served with coconut yoghurt	\$19
Handmade pastry of the day (V)	\$6
Choice of yoghurt plain, fruit or low-fat	\$9
Cereals (V) Cornflakes, Weet-Bix, Rice Bubbles, Coco Pops or toasted muesli (GF) served with full cream, skimmed, soy or almond milk	\$10
Blueberry muffin (V)	\$6
Date and apricot toast (V) spiced fruit loaf with raisins, sultanas, walnuts, whipped mascarpone and honeycomb	\$12
Spiced bircher museli (V) with pistachio, orange, dried figs, cinnamon and honey	\$16
Chia seed pudding (V) with mango, goji berries, toasted coconut and house-made granola	\$12
Dr Marty's crumpets (V) whipped mascarpone and plums	\$8
Oatmeal (V) with cinnamon, poached apple and walnuts	\$16
Bakery bread (3 slices) (V) choice of white, sourdough, multigrain or gluten free served plain or toasted with butter and preserves	\$8
Chilli scrambled eggs (V) with red chilli, parmigiano reggiano, spring onion, coriander and toast	\$22
Smoked salmon poached eggs with turmeric macadamia crumble, wild herb salad and potato rosti	\$24
Bendigo free range farm eggs to your liking (V) poached, fried or scrambled eggs with sliced toast	\$15
Frittlette frittata style free range egg omelette with fennel seeds, pumpkin seeds, spinach and fetta served with toast	\$22
Sides	
Crispy bacon	\$8
Half avocado with olive oil and sea salt	\$8
Baked field mushroom	\$8
Char grilled tomato	\$8
Potato Rosti	\$8
Plant-based bliss balls of the day (2pcs)	\$8