

# WEEKEND BREAKFAST



## Meals

available 8- 11am Saturday, Sunday

### EGGS ANYWAY \$14

free range eggs your way on sourdough

### AVOCADO AND SOURDOUGH \$18

whipped fetta, dukkah and lemon

### BACON AND EGG ROLL \$14

BBQ sauce

### BREAKFAST TOASTIES \$16

philly steak and cheese or  
mushroom and truffle

### SEAVIBES BIG BREKKIE \$24

free range eggs your way, bacon, pork and fennel sausage,  
blistered tomato, mushrooms, hash + sourdough

### SWEET CORN FRITTERS \$24

avocado salsa, poached eggs, tomato relish

### BACON CRUMPET \$18

bacon, smoked brisket-fat butter, maple

### VEGETARIAN BREKKIE \$22

free range eggs your way, grilled halloumi, blistered tomatoes,  
mushrooms, avocado, hash + sourdough

### BREAKFAST PIZZA \$20

bacon, egg, pork and fennel sausage, mozzarella

### WAFFLE ICE CREAM SANDWICH \$16

vanilla ice cream and caramel, chocolate or strawberry topping

GF  
BASE  
\$2

## SIDES

must be purchased as an add-on meals

### BACON \$5

### EGG \$2

(poached or fried)

### AVOCADO \$3

### HALLOUMI \$3.50

### ROASTED TOMATO \$3

### GF TOAST (1) \$4

## DRINKS

### REGULAR JUICE \$5

orange, cloudy apple,  
cranberry or pineapple

### COLD PRESSED JUICE \$7

orange + pineapple  
watermelon, pear, rhubarb + lime  
beetroot, apple, cucumber +ginger  
kale, cucumber, celery, spirulina, pear +  
ginger

### ICED LATTE \$4.50

fresh espresso + milk over ice

### ICED COFFEE/ICED CHOCOLATE \$7

espresso/chocolate milk, ice cream and  
cream

### MILK SHAKES \$7

chocolate, caramel, vanilla or strawberry

### SMOOTHIES \$8

banana or berry

## HOT DRINKS

### COFFEE \$4.50

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

### POT OF TEA \$4.50

english breakfast, earl grey,  
chamomile, green, peppermint,  
lemongrass + ginger

### HOT CHOCOLATE \$4.50

### CHAI LATTE \$4.50

full cream or skim milk included

### MUG \$1

### EXTRAS 50c

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

Please advise our wait staff if you have food allergies. We have strict cross-contamination policies and make every attempt to identify ingredients that may cause reactions for those with food allergies; however, as our kitchen is used for the production of all menu items we cannot guarantee a total absence of these products. We assume no liability for reactions from food consumed or items guests may come in contact with whilst eating at our venue. A 15% surcharge applies on public holidays.