

BRUNCH

Saturdays, Sundays and Holidays.
Served until 2:00 pm with our regular Lunch Menu.

EASY START

Fruit Bowl & Yoghurt \$14

Seasonal fruit with vanilla yoghurt and crunchy granola.

Quinoa Bean Bowl \$15

Quinoa, poached egg, mixed beans and kale with a dijon vinaigrette.

EGGS BENEDICT

Poached eggs served with fresh Hollandaise and hash browns.

Classic \$15½

Smoked ham.

Smoked Salmon \$16

Smoked salmon with cream cheese.

Vegetarian \$15½

Sauteed spinach, mushroom and tomato.

Cali Seaside \$17

Shrimp and crab mix with smashed avocado.

Reuben \$15½

Corned beef, sauerkraut on rye.

THREE EGG OMELETTES

Served with toast and choice of hash browns, mixed greens or house fries.

Ham & Cheese \$15½

Smoked ham, cheddar and edam cheese.

Spinach & Mushroom \$15½

Mushrooms, spinach, cheddar and edam cheese.

SPECIALTIES

Served with hash browns and multigrain toast.

Smashed Avocado & Feta \$16

Poached or scrambled eggs with smashed avocado and crumbled feta.

Eggs & Cheshire Meatloaf \$17

Poached or scrambled eggs with our house-made meatloaf and grilled tomato.

Full House \$16

Two poached or scrambled eggs with bacon, English sausage and grilled tomato.

SIDE ORDERS

Half Avocado \$3

Poached or Scrambled Egg \$3

Hash Browns \$3

House Fries \$3

English Sausage \$3½

Bacon \$3

Toast & Jam \$3½

Seasonal Fruit Cup \$5

DRINKS

Fruit Juices \$3

Ginger Beer \$4½

Fentiman's Botanically Brewed.

Mimosa \$6

Orange, Peach or Grapefruit

Caesar \$7

Sparkling Wine \$10

Henkell Trocken (200ml.)

Prosecco \$22

Ruffino (half bottle)

