



Breakfast Menu

Available Daily



Fresh fruit salad Topped with Greek yoghurt, blueberries and pumpkin seeds V	\$9.90
Granola House blend toasted granola topped with Greek yoghurt, fresh berries and honey V	\$9.00
Croissant Warm with jam and cream V Baked with ham and cheese	\$8.00 \$9.00
Toast Wholemeal, rye or white thick cut V Choice of jams, vegemite or honey	\$5.50
Toasted fruit loaf Toasted apricot and raisin fruit loaf, served with butter V	\$6.00



Classic Hot waffle stack topped with vanilla bean ice cream and maple syrup V	\$10.90
Mixed berries Hot waffles served with fresh seasonal berries, topped with whipped cream V	\$11.90
Banana maple Hot waffle stack served with fresh banana and vanilla bean ice cream, drizzled with maple syrup and roasted pecans V	\$11.90
Peanut butter and bacon Hot waffle stack topped with crispy bacon rashers, crunchy peanut butter and maple syrup	\$13.90



Bacon and cheese muffin Bacon rashers and melted cheese on a lightly toasted English muffin with a side of tomato sauce	\$7.50
Junior waffle stack Served with whipped cream and maple syrup	\$7.50
Eggs on toast Scrambled eggs with a side of tomato sauce	\$7.50



Egg and bacon muffin Fried egg, bacon, hash brown and Angus' Texas BBQ sauce on a toasted English muffin	\$9.90
Eggs your way Poached, scrambled or fried, served with grilled sourdough bread V	\$10.90
Traditional eggs and bacon Eggs cooked your way, served with crispy bacon rashers and grilled sourdough bread	\$12.90
Big breakfast Eggs cooked your way, crispy bacon rashers, sautéed mushrooms, oven roasted tomato, hash brown and pork sausage served with grilled sourdough bread	\$16.90
Vegetarian breakfast Eggs cooked your way, sautéed mushrooms, spinach, oven roasted tomato and baked beans, served with grilled sourdough bread V	\$14.90
Eggs Benedict muffin Poached egg, ham and sautéed spinach topped with hollandaise sauce on a toasted English muffin	\$14.90
Roast tomato and basil Oven roasted tomatoes, fresh basil and olive oil on grilled sourdough bread V Add a poached egg	\$11.00 \$3.00
Roast mushrooms Roasted mushrooms served with fresh thyme on grilled sourdough bread V Add a poached egg	\$11.00 \$3.00
Smashed avocado Smashed avocado and oven roasted tomato, drizzled with balsamic glaze on grilled sourdough bread V Add a poached egg	\$14.00 \$3.00



Sautéed mushroom V	\$3.00
Oven roasted tomato V	\$3.00
Baked beans V	\$3.00
Egg V	\$3.00
Smashed avocado V	\$4.00
Bacon	\$4.00
Sausage	\$4.00
Gluten free bread V	\$4.00



Juices Juices see display fridge	from \$3.40
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Iced drinks and smoothies Iced coffee, iced chocolate	\$5.50
Milkshake <i>Chocolate, vanilla, strawberry, caramel</i>	\$5.30
Health kick <i>Spinach, pineapple juice, blueberries and apricot nectar</i>	\$7.90
Berries and cream <i>Wild summer berries, milk, cream and vanilla</i>	\$7.90
Honeyed chocolate <i>Creamy chocolate fudge with Barossa honey, served with crunchy chocolate honeycomb pieces</i>	\$7.90
Banana Oat <i>Salted caramel with fresh banana, oats and milk</i>	\$7.90

Coffee Espresso	\$3.30
Macchiato, piccolo latte, long black	\$3.50
Doppio	\$3.60
Cappuccino, flat white, latte	\$3.70
Mocha, hot chocolate, chai latte	\$3.90
Vienna coffee, affogato	\$5.50

Tea Pot of leaf tea Chai, English Breakfast, Earl Grey, Peppermint, Chamomile or Sencha (green)	\$3.80
Pot of non-leaf tea	\$3.60

Please order at the counter

V Vegetarian **VOA** Vegetarian Option Available
GF Gluten Free **GFOA** Gluten Free Option Available

A surcharge of 15% applies on all public holidays