



BANANA BREAD (V) \$9

Served with coffee mascarpone & fresh berries

TOASTED SOURDOUGH (GFO - V) \$9

Served with your choice of honey, house marmalade or house berry jam

ZUCCHINI & CORN FRITTERS (V) \$20

Served with capsicum & tomato salsa, poached eggs & feta

WILD MUSHROOM & MISO BROTH (GFO - V) \$24

Served with poached eggs, sourdough and chervil butter

SHAKSHUKA (GFO - DF) \$24

Pork belly beans, eggs & coriander served on sourdough

CURED TROUT (GFO) \$18

Served with whipped feta, cherry tomatoes & avocado on sourdough: Add egg \$3

EGGS BENEDICT (GFO) \$20

2 poached eggs & house made hollandaise served on a sourdough. Your choice of:

House cured Ocean Trout

Bacon

Avocado

House smoked Salmon

THE DART & FEATHER (GFO) \$28

Served with eggs your way, bacon, hash brown, pork belly beans, mushrooms & roast tomato on sourdough

BACON & EGG ROLL (GFO) \$14

Double bacon, double eggs served on a brioche bun with gruyere cheese and house relish

EGGS YOUR WAY (GFO) \$13

*Free range eggs served with sourdough. **Your choice***

Poached / Scrambled / Fried

PEA CROQUETTES (GF - VE) \$18

Served with coconut labneh, caper salsa, cashew nut cream & chamomile: Add a poached egg \$3

CINNAMON & VANILLA BRIOCHE FRENCH TOAST \$18

Served with caramelised banana, caramel sauce and vanilla bean ice cream: Add maple glazed bacon \$4

WOULD BE RUDE NOT TO.....

<i>Bacon</i>	<i>\$4</i>	<i>Haloumi</i>	<i>\$3</i>
<i>Roasted tomato</i>	<i>\$3</i>	<i>Smoked salmon</i>	<i>\$5</i>
<i>Free range egg your choice</i>	<i>\$3</i>	<i>Hash browns</i>	<i>\$5</i>
<i>Chorizo sausage</i>	<i>\$4</i>	<i>Pork belly beans</i>	<i>\$5</i>
<i>Avocado</i>	<i>\$4</i>	<i>Gluten free bread</i>	<i>\$2</i>
<i>Mushrooms</i>	<i>\$3</i>	<i>Maple glazed bacon</i>	<i>\$4</i>

We politely decline menu alterations

10% surcharge on Sundays and 15% on Public Holidays