



a la carte breakfast

THREE EGG OMELETTE \$28
free range eggs, spinach, chorizo, feta,
capsicum, vine-ripened tomato,
toasted sourdough

BENEDICTION \$27
free range poached eggs, prosciutto,
spinach, crispy potato, chive
hollandaise, toasted sourdough
OR
free range poached eggs, smoked
salmon, spinach, crispy potato, chive
hollandaise, toasted sourdough

EGGS ON TOAST \$18
your choice of fried or poached or
scrambled free-range eggs, with
toasted sourdough

MENU HOURS

BREAKFAST AVAILABLE

Mon - Fri 6:30am - 10:00 am

Sat - Sun 7:00am - 10:30 am

signature dish

PORTOBELLO TARTINE
(gfa & pba) \$28
torched Adelaide Hills mushroom
ragout, smashed avocado, poached
free-range egg, dukkha, green
harissa, confit cherry tomato,
pepitas, herbs, toasted sourdough

something sweet

TROPICAL DAWN (pb) \$25
coconut & berry yogurt, housemade
granola crumble, cinnamon poached
apple, fresh strawberry, viola flower

BRULEE ROYLE \$26
brioche pain perdu, mocha
mascarpone pecans, fresh berries,
fleur de sel caramel, tuile

FRESH SEASONAL SLICED \$18
FRUIT PLATE
coconut yogurt, fresh strawberry,
viola flower

pb - plant based | gf - gluten free

pba - plant based available

gfa - gluten free available

can't decide?

our full buffet breakfast also

available daily
