BREAKFAST MENU



Fruits. Grains		
Golden spiced yoghurt, poached quince	e, maple sesame oat granola,	6.5
banana cashew butter	-	
Steel cut oat porridge, dates, black sesame, tahini		6 -
Coconut, mango and banana smoothie bo	owl, macadamia, buckwheat,	7.5
aleppo chilli crunch		
On Toast - sourdough, grain, gluten	from gooded loaf	
Butter and house spreads - house-made jam/miso peanut butter		3.5
<u>-</u>	e jam/miso peanut butter	
Eggs: poached, scrambled, fried		6 -
Smashed avocado, pickled red onion, manouri cheese, soy pumpkin		8 -
seeds, sprouts - add poached egg		9.5
Dingley dell hand sausage, fried egg, cheddar brioche sandwich,		8.5
tomato chilli jam, pickle		
<u>Plates</u>		
Vanilla waffle, espresso salt caramel sauce, mascarpone cream		8 -
Quinoa and buckwheat grain bowl, roasted sweet potato, stem		8.5
broccoli, miso, tahini - add soft boiled egg		10-
Split pea dahl, braised greens, carrot relish, ginger jam,		14.5
coconut yoghurt, pickled red onion		
Charred aubergine puree, soft boiled egg, chermoula, yoghurt,		9 -
za'atar toast - add merguez sausage		11-
Fried jalapeño cornbread, avocado, black bean salsa, fried egg,		9.5
tomatillo feta, pickled red onion, chipotle mayonnaise		
Hot-smoked salmon, soft scrambled eggs, toast		9 -
Baked eggs, spiced tomato, pepper, chickpea ragu, rose harissa,		9.5
greek yoghurt, grilled flatbread, parsley		
- add me	rguez sausage	11.5
Caravan fry: eggs, roasted field mush	nrooms, slow roast tomatoes,	10.5
thick cut bacon, toast		
Sides		
Thyme roasted field mushrooms	Slow roasted tomatoes	3 -
Smashed avocado, chilli, lemon	Hot smoked salmon	3- 4-
Pork and leek sausage	Thick cut bacon	4- 4-
Grilled chorizo		
GITITED CHOLIZO	Merguez sausage	4 -