



BRUNCH

BRUNCH COCKTAILS	7.00
Bellini: prosecco + peach nectar	
Mimosa: prosecco + orange juice	
FRUIT SMOOTHIE	5.00
milk, yogurt + banana, blueberry	
CRAB CAKE	11.50
pan-fried crab cake on a bed of lemon dressed baby greens, mango relish	
FRENCH TOAST	9.25
a classic with fresh fruit, syrup + fresh cream caramelized banana	add 2.00
BREAKFAST PIZZA	10.00
tomato sauce, mushrooms, two baked eggs, mozzarella, red pepper + bacon	
BACK BACON ON A BUN	10.00
peameal bacon + old cheddar cheese on fresh bread, served with salad	
TRADITIONAL BREAKFAST	9.25
double smoked bacon, scrambled eggs, country potatoes, multigrain toast	
OMELETTE	9.50
with salad + buttered multigrain toast	
egg whites only	add 1.20
EGGS BENEDICT	10.00
poached eggs + peameal bacon on a toasted english muffin, topped with hollandaise sauce, served with pan fried potatoes + fresh fruit	
EGGS SALMONE	10.00
poached eggs + smoked salmon on a toasted english muffin, topped with hollandaise sauce, served with pan fried potatoes + fresh fruit	
EGGS ITALIANO	9.50
three baked eggs with italian sausage, field mushrooms, oven cured tomatoes, mozzarella, parmesan + baby arugula served with buttered multigrain toast	
BAKED EGGS	9.25
three baked eggs with ham, brie + mushrooms, served with buttered multigrain toast	
VEGETARIAN BAKED EGGS	9.25
three baked eggs with spinach, grilled red peppers, mozzarella + chèvre served with buttered multigrain toast	
SIDES	
buttered multigrain toast	2.10
double smoked bacon	2.60
toasted english muffin	1.80
pan-fried potatoes	1.80
peameal bacon	3.10
fresh fruit	3.60