

Breakfast - Spring 2014

WATERMELON, APPLE, BLUEBERRY +MINT SMOOTHIE	9	
THREE LOAVES ARTISAN BAKED BREAD – TOASTED W/ PRESERVES CIABATTA, WHOLEGRAIN SOURDOUGH, RYE, CANDIED ORANGE + FRUIT LOAF, GLUTEN FREE	9	
HOUSEMADE PISTACHIO + CRANBERRY GRANOLA W/ BANANA + ORGANIC HONEY, MUNGALLI YOGHURT, RASPBERRY SAUCE	14.5	
SEASONAL FRUIT SALAD W/YOGHURT + RAINFOREST HONEY	14.5	
BIRCHER MUESLI W/ DATES, STRAWBERRY, TOASTED COCONUT + TOASTED WALNUTS	15.5	
QUEENSLAND AVOCADO, WHOLEGRAIN SOURDOUGH, WHIPPED MARINATED DANISH FETA ADD POACHED EGG	15.5 17.5	
VANILLA PANCAKE W/PASSIONFRUIT CURD, WHITE CHOCOLATE GANACHE + FRESH BLOOD ORANGE	17.5	
MEXICAN HUEVOS RACHEROS, FLATBREAD, CAPSICUM + TOMATO SALSA, FRIED EGG, CORIANDER, AVOCADO, CHARRED CHILLI CORN	18.5	
BANANA BREAD W/RICOTTA + BLUEBERRY CREAM, COCONUT CARAMEL	18.5	
BREAKFAST BRUSCHETTA - TOMATO, ROMESCO, BASIL, FETTA + POACHED EGG ON RYE	17	
EGGS BENEDICT ON TOASTED BRIOCHE WITH HOUSE MADE HOLLANDAISE W/ SMOKED HAM	18.5	
W/ GRILLED MUSHROOM	18.5	
W/ SMOKED SALMON	20	
W/ BACON	18.5	
ASIAN CHICKEN OMELETTE W/ SNOW PEA, BEAN SHOOT, FRIED SHALLOTS AND CHILLI JAM	18.5	
OPEN OMELETTE W/LEEK, RED ONION JAM, SILVERBEET, FETA, MUSHROOM, FENNEL SALT + TOASTED RYE	18.5	
JAM PACKED –BACON, PORK + VEAL SAUSAGE, POACHED EGGS, TOMATO, MUSHROOM + CIABATTA	19.5	
LOCAL TOWNSVILLE EGGS – SCRAMBLED, POACHED OR FRIED W/ THREE LOAVES BREAD 13		
Add sides - to accompany a meal	4.5	
BACON	ROASTED VINE TOMATO	WHIPPED FETA
AVOCADO	SPINACH	SMOKED SALMON
ROASTED MUSHROOM	PORK + VEAL SAUSAGE	GRILLED HAM