

BREAKFAST MENU (8am to 11:30am)

Turkish Eggs House-made pita bread, yoghurt, burnt pickled eggplant, fried eggs, aleppo & sumac butter	24	Scrambled Eggs & Prosciutto Smoked tomato relish, parmesan	23
W.P Eggs Benedict Two poached eggs, buttered spinach, hollandaise, on rye + House smoked salmon \$8 + Bacon \$6	19	Smashed Avocado Heirloom tomatoes, Persian feta, sourdough + Poached eggs \$6	22
Spanner Crab Omelette Chilli, garlic, apple, pickled daikon, sourdough	28	Reuben Pastrami crusted corned beef, sauerkraut, swiss cheese, Russian dressing on charred rye	19
House Smoked Salmon Plate Pickled cucumber, boiled egg, caper & dill cream cheese, rye	28	Halloumi Toastie Olive tapenade, heirloom tomatoes & oregano	16
Bacon & Avocado Stack Baby spinach, parmesan, chilli jam, ricotta, roasted tomato, sourdough + Poached eggs \$6	24	Caramelised Onion Gruyere Toastie	16
Crispy Corn Fritters Avocado, chili jam, creme fraiche + Bacon \$6	23	Bacon & Egg Roll	12
Nourish Bowl g/f vegan Crushed sweet pea falafel, burnt pickled eggplant, heirloom tomatoes, cannellini & pickled eschalots, avocado, whipped tahini + Poached eggs \$6 + House smoked salmon \$8	25	Stracciatella on Toast Roasted peaches, vincotto, dukkah	15
Mushrooms on Toast Shiitake, king oyster mushrooms, miso butter, fried eggs, stracciatella, on sourdough	24	Buttermilk Pancakes Strawberries & vanilla bean mascarpone, maple	21
		French Toast Roasted peaches & cream, burnt honey passionfruit, katifi crunch	21
		Granola vegan Vanilla bean coconut yoghurt, roasted apricot, seasonal fruit	14
		Nola Beignets Caramelised apple & mascarpone	14

EGGS YOUR WAY

+2 Sides \$20 | +3 Sides \$24 |

+4 Sides \$27 | +5 Sides \$30

avocado | bacon | hash | halloumi | roasted tomato | chorizo | chili jam

-- on sourdough --

ADD ONS

+ roasted tomato chilli jam avocado	\$4 ea
+ hash brown eggs halloumi chorizo bacon	\$6 ea
+ house smoked salmon	\$8 ea
+ gluten free toast	\$3

COCKTAILS

Espresso Martini Vanilla Infused Vodka, Mr Black, Merlo Coffee	18
The Lychee One Vodka, Malibu, Lychee, Pineapple, Lemon	20
Peach Bellini White Peach, Farina Prosecco	16
Mimosa	10
The Wildpear Woodford Reserve, Spiced Pear, Lemon, Prosecco	20

**PLEASE NO ALTERATIONS TO THE MENU.
CHEERS!**

BEVERAGE MENU

Purezza sparkling or still water 750ml	4.50
Lemon lime bitters	7.00
Grapefruit or Lychee spritzer	9.00
House-made iced tea	9.00
Milkshakes	8.00
Rosewater milkshake	9.00
Soft drinks	4.00
Coke, Coke Zero, Sprite	
Bilpin Ginger Beer	8.00
Juice 350ml	8.50
Organic cold pressed juices	
Iced drinks	
Iced Coffee, Chai, Chocolate, Mocha	8.00
Oat Cold Brew	8.00
Iced Latte	6.50
Iced Long Black	5.50
Coffee	SML 4.20 LRG 5.20
Cappucino, Latte, Flat White, Long Black, Hot Chocolate	
Espresso, Macchiato	3.60
Piccolo	4.00
Chai Latte, Mocha	SML 4.50 LRG 5.50
Brewed Chai	5.70
Dirty Chai	SML 5.00 LRG 6.00
Extras	
Decaf, Extra Shot, Soy, Almond, Oat, Lactose Free	0.80
Syrups - Hazelnut, Vanilla, Caramel, Honey, Maple Syrup	0.60
Pot of T2	4.90
English Breakfast, French Earl Grey, Chai, Chamomile, Sencha Green, Peppermint, Lemongrass & Ginger	

Wildpear