BREAKFAST

			180
FRESHLY BAKED PASTRIES ●			8
GREEK YOGHURT homemade granola OR fresh berries & honey ⑧ ❷			8
SEASONAL FRUIT SALAD ③ ⑦			9.5
OVERNIGHT OATS BRÛLÉE date, banana, chia, granola 🏵			12
	— CLASS	ICS —	
TWO EGGS ~ ANY STYLE sourdou	sourdough toast, hand churned butter 🥑		
SHAKSHOUKA harissa yoghurt, coriander, black chilli flakes ❷ ♡			15
COLOMBIAN EGGS scrambled eggs, tomato & spring onions, sourdough toast & avocade			15
add grilled chorizo or smoked salmon			each
HOMEMADE BAKED BEANS cheese scone, feta, chives →			15
CHOCOLATE CHIP PANCAKES homemade hazelnut chocolate spread, chocolate soil ■ The state of th			15
ENGLISH BREAKFAST Victorian sausage, two eggs – any style, dry cured bacon, roasted tomato, field mushrooms, hash brown, cheese scone			, 18
VEGETARIAN BREAKFAST two eggs ~ any style, dressed feta, spinach, roasted tomato, field mushrooms, hash brown, baked beans <i>⊙ ⊙</i>			18
CRÈME BRÛLÉE FRENCH TOAST berry compote 🚱			19
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	\$ \$ 74 \$1\$17	T.C.	
	— WAFFI	LES —	
CARAMELISED BANANA housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch @			16
AVOCADO WAFFLE poached eggs, Aleppo chillies 🕑 🕜			15
EGGS FLORENTINE poached eggs, spinach, hollandaise, lemon zest <i>€</i>			16
SMOKED SALMON ROYALE poached eggs, hollandaise, horseradish, chive			19
DUCK BENEDICT braised duck leg, poached eggs, hollandaise, sriracha			18
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings <i>→</i> 𝒮			19
'WANNA BE' DUCK & WAFFLE cr	1 /	oods mushroom tempura,	24.5
fried duck egg, mustard maple syrup			0.4
DUCK & WAFFLE crispy leg confit, f	ried duck egg, m	nustard maple syrup	26
	— SIDI	ES	
ROASTED TOMATO 🕸 🏵	4	BLACK PUDDING	4
FIELD MUSHROOM ® Ø	4	DRY CURED BACON ®	5
HASH BROWN ⑧ ♡	4	VICTORIAN SAUSAGE	5
CRUSHED AVOCADO ® 🕜	4	FRENCH FRIES ® 🕜	7
CHEESE SCONE Ø	4	TRUFFLE & PARMESAN FRIES 3 G	9 10
BAKED BEANS ●	4		

Corporate Chef Maxwell Terheggen

Executive Chef Jonathon Bowers