



Brunch Menu

Breakfast Hours:

Friday 8:00am til 10:45am
 Saturday 8:00am til 10:45am
 Sunday 8:00am til 10:45am

Avo Lotta Love for Eggs (V) (GF +\$1.5) \$21

Smashed Avocado, grilled halloumi, roasted vine tomatoes, free range poached egg, chia seeds, pomegranate dressing, brewhouse spent grain sourdough

Corn, Pecorino and Zucchini Fritters (V) \$19

Free range poach eggs, herb aioli, sweet potato crisps, pico de gallo

Soul Filled Sunrise Bowl (V) (GF) \$19

Coconut Quinoa, sunflower seeds, fresh mixed berries, pepitas, Greek yoghurt, honey

Leeds me to Yorkie (GF +\$1.5) \$22

House made Yorkshire Pudding, braised local brisket, black pudding, smoked streaky bacon, free range poached egg

Mushroom for Mushrooms (V) (GF +\$1.5) \$21

Sauteed garlic and herb wild mushrooms, free range poached egg, rocket, brewhouse spent grain sourdough

Blasta Big Brekkie (GF +\$1.5) \$25

Free range eggs your way, brewhouse spent grain sourdough, roasted tomato, smoky streaked bacon, field mushroom, pork sausage, black pudding

Smoky Bacon Scone \$21

Free range poached eggs, pesto hollandaise, crispy prosciutto, apple and beetroot balsamic relish

Eggs our Way (V) (GF +\$1.5) \$19

Free range scrambled eggs, chipotle, shaved pecorino, truffle oil, brewhouse spent grain sourdough

Smoked Salmon on Turkish \$24

Cream cheese aioli, roast peppers, dukkah, crispy capers, free range dill scrambled eggs

Stacked Fudge Scroll (V) \$19

Candied hazelnut granola, vanilla bean ice cream, Honeycomb

ADD A SIDE

- Streaky Bacon / Cured Salmon \$4.5
- Smashed Avocado / Vine Roasted Tomatoes \$4.5
- Buttered Wild Mushrooms / Black Pudding \$4.5
- Halloumi \$4
- Free Range Egg \$2.5

LITTLE ONES

- Toast (V) \$6
- Peanut Butter – Vegemite – Jam

Eggs and Soldiers (V) \$10

Poached – Fried – Scrambled

French toast (V) \$10

Seasonal fruits, maple syrup and vanilla bean ice cream

COFFEE	Sml	Lge
Flat White	\$4.2	\$5
Latte	\$4.2	\$5
Cappuccino	\$4.2	\$5
Short Mac	\$4.2	
Long Mac	\$4.7	\$5.5
Long Black	\$4.2	\$5
Mocha	\$4.7	\$5.5
Hot Chocolate	\$4.2	\$5
White Hot Chocolate	\$4.7	\$5.5
Chai Latte	\$4.2	\$5
Dirty Chai	\$4.7	\$5.5
Espresso	\$3	
Double Espresso	\$3.5	
Extra Shot	\$0.5	
Babycino	\$1.5	

TEA - Pot for Two \$5.5

- English Breakfast
- Earl Grey
- Green
- Lemon Grass & Ginger
- Chamomile
- Peppermint
- Masala Chai

ICED DRINKS - (ice-cream +\$1.5)

Iced Coffee	\$5
Iced Latte	\$5
Iced Chocolate	\$5
Iced Matcha	\$5.5
Iced Mocha	\$5.5
Cold Brew	\$5
Iced Long Black	\$5
Iced Tea	\$5 (Seasonal)

SIMARA BLEND

Beetroot / Tumeric / Matcha	\$4.5	\$5.5
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Alternate Milk Options \$0.8

- Milk Lab almond – Milk Lab lactose free
- Alternative Dairy Co. Oat – Bonsoy

Please note: Breakfast is designed as is no substitutions

Please order at the Cafe when ready