

Breakfast menu

YAMBA PRAWN STAR (GFO, DFO)	24.00
2 poached eggs with prawns, hollandaise sauce, salmon roe, radish and dill, on toasted sourdough	
THANK GOD IT'S FRY-DAY (DFO, VO).....	24.00
House made Polish potato and onion fritters, beetroot cured salmon gravlax, coleslaw of apple, carrot and red cabbage, sour cream, chives	
THE FUN-GUY (V, GFO, DFO).....	20.00
Mixed mushrooms, truffle oil, crispy kale and ricotta on toasted sourdough	
HOLY CREPE! (VO).....	20.00
Savoury crepe with ham, cheese, rocket, relish and a fried egg	
MADEMOISELLE BENEDICTE (VO, GFO)	22.00
2 poached eggs with ham, house-made bearnaise sauce, whipped brie, cornichon relish on toasted baguette	
AVO GOOD ONE (V, GFO, DFO)	19.00
Smashed avocado, shaved asparagus, microgreens, basil cashew cream, dukkah and feta on toasted sourdough	
RATATOUILLE SHAKSHUKA (VO, GFO, DFO)	22.00
Egg, capsicum, eggplant, zucchini, tomato, chorizo, spices, toasted baguette with harissa butter	
TRUFFLE CROQUE MONSIEUR	22.00
French style grilled cheese sandwich with ham and truffle béchamel <i>Make it a Croque Madame (add a fried egg) +\$3</i>	
BREKKIE BURGER & HALLOUMI FRIES (VO)	24.00
Bacon, 2 fried eggs, cheese, BBQ sauce and caramelised onions on a brioche bun	
CREME BRULEE BRIOCHE FRENCH TOAST (V) ..	20.00
With raspberry coulis, berries and whipped cream	
LET'S GO NUTS (V)	18.00
House made crepes with nutella and strawberries	
SUNRISE GRANOLA (V)	18.00
House made granola with oats, nuts and spices, chai flavoured yogurt, peanut butter and seasonal fruits	
EGGS & BACON ON TOAST (VO, GFO, DFO)	18.00
2 eggs cooked your way (poached, scrambled or fried) with bacon on toasted sourdough and a side of tomato relish	

SIDES available with meals only

Poached egg / Ham	3.00
Avocado / Mushrooms	4.50
House made potato fritter / Chorizo / Bacon	5.00
House cured beetroot salmon gravlax	9.00
Halloumi fries	12.00

HOT DRINKS

HOT CHOCOCY made with melted chocolate	5.50
Belgian milk, white or Nutella	
<i>Add whipped cream</i>	+0.5
TUMERIC LATTE tumeric, spices.....	5.50
MERMAID LATTE spirulina, butterfly pea flower, spices	5.50
ESPRESSO	3.50
LONG BLACK	4.00
CAPPUCCINO, LATTE, FLAT WHITE, MACCHIATO	4.50
CHAI LATTE	4.50
MOCHA	6.00
TEAPOT	4.80
English breakfast, earl grey, green tea, chai, peppermint or lemongrass and ginger	
Extra shot, decaf	+0.5
Almond, soy, oat or lactose free milk	+1.0
Mug upgrade	+0.8
Syrup - vanilla, caramel or hazelnut	+0.8
Whipped cream	+0.5

COLD DRINKS

FRESH OJ	7.50
JUICES	5.00
Orange, apple, pineapple, grapefruit, cranberry, pear or tomato	
MILKSHAKES	
Vanilla, chocolate, caramel or strawberry	8.00
Nutella, almond, maple, peanut butter, peach, coconut or passionfruit	8.90
<i>Add a shot of coffee</i>	+0.5
<i>Add a shot of Baileys, Amaretto or Frangelico</i>	+7.0

Smooth Criminals

YAMBANANA

Banana, cinnamon, vanilla, yogurt, honey, milk

RA-RA-RASPBERRY

Raspberries, banana, yogurt, honey, apple & cranberry juice

LOOKIN' PINE

Pineapple, banana, yogurt, coconut, milk

Breakfast Cocktails (from 10am)

BLOODY MARY	19.00
Vodka, tomato juice, house spice mix, lemon juice	
MIMOSA	14.00
Sparkling wine, orange juice	
PEACH BELLINI	14.00
Sparkling wine, peach puree	
ESPRESSO MARTINI	19.00
Vodka, coffee liqueur, vanilla, espresso	

Dietary Information: V - Vegetarian, VO - Vegetarian optional, DF - Dairy Free, DFO - Dairy Free optional, GF - Gluten Free, GFO - Gluten Free optional.

Our menus contain allergens and are prepared in a kitchen that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate our guests' dietary requirements, we cannot guarantee our food will be allergen free and the decision to consume a meal is the responsibility of the diner.

Card Fees: All card payments will incur a 1.9% surcharge. Public Holiday 15% surcharge. Weekends 10% surcharge. No Split Bills.

Sandbar

