

Morning Delights

Granola Galore

A bed of chia pudding topped with a delightful mix of dried cranberries, toasted walnuts, oats, almonds, and sunflower seeds served with creamy coconut yoghurt, drizzled with maple syrup and a tangy berry compote. **V DF (Vegan on request) - \$15**

Portobello and Brie Meltdown

Melt-in-your-mouth creamy brie cheese paired with savoury portobello mushrooms atop toasted ciabatta. Finished with mesculin and a balsamic drizzle.

V (Vegan GF DF on request) - \$17

Eggsperience

Enjoy your eggs poached, scrambled, or sunny side up, served with toasted sourdough bread, the perfect start to the day.

V (GF DF bread available on request) - \$14

Bacon Eggs Benedict

Classic eggs benedict with house-made hollandaise sauce, fresh spinach and crispy bacon served on toasted ciabatta bread. **(GF V on request) - \$25**

Brioche French Toast

Decadent brioche French toast soaked in a cinnamon-sugar, grilled to perfection, and topped with crispy bacon. Served with whipped fromage blanc, mint and lemon syrup, berry compote and meringue chards. **(V on request) - \$21**

Sweet Corn Waffle

Light and fluffy corn waffle with crispy bacon, perfectly poached eggs, and a dollop of cinnamon sugar butter. A sweet and savoury delight.

(V on request) - \$25

From the Grill

Brew'd Breakfast Grill

A hearty platter featuring poached eggs, pork sausage, crispy bacon, sautéed field mushrooms, house-made hash browns, and a flavourful baked bean cassoulet. Complemented by toasted sourdough.

(GF, DF and V on request) - \$26

Philly Cheese Steakwich

Tender steak topped with sautéed onions, capsicum, and melted cheese, finished with creamy mayo. Served open-faced with golden fries. **(GF DF on request) - \$27**

Prime Beef Burger

A hearty 200g prime beef patty topped with house pickles, jalapenos, crispy bacon, melted cheese, mustard, presented with golden fries.

(GF on request) - \$27

Chimichurri Chicken Burger

Grilled chicken breast with chimichurri, topped with crisp lettuce, sliced tomato, pickled onion, and cheddar cheese. Accompanied by golden fries.

(GF on request) - \$27

Sides \$7 each

Eggs your way (2)

Crispy bacon (2 strips)

Home-made hash brown (3)

Pork sausage (3)

Sautéed mushrooms

Basket of golden fries

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Light and Tasty

Seafood Chowder

A rich and comforting chowder featuring a medley of seafood, complemented by garlic bread and a refreshing hint of lemon. - **\$24**

Smoked Salmon Hash Royale

Delicate smoked salmon served atop a crispy house-made potato rosti, accompanied by poached eggs, sliced pickled onion, and smothered in dill hollandaise sauce. **GF - \$31**

Blue Cod Tempura

Delicious Blue Cod in a light crispy tempura batter, accompanied by golden fries, winter salad, and house-made tartare sauce. **(GF DF on request) - \$35**

Seafood Medley Risotto

Creamy risotto topped with succulent salmon, mussels and prawns, complemented by sweet capsicum and green peas, offering a delightful combination of flavours and textures. **GF - \$32**

Vegetable Lasagne

Layers of pumpkin, cauliflower, capsicum, onion, and olives, cooked in a rich tomato sauce. Served with a winter salad. **GF DF Vegan - \$26**

House-made Pappardelle Pasta

Silky pappardelle pasta tossed in a creamy wakame butter sauce, complemented with tender spinach leaves, parmesan and succulent chicken breast. **(V on request) - \$30**

Zesty Bean Cassoulet Tacos (2)

White and red bean cassoulet soft tacos filled with a flavourful blend of shredded lettuce, capsicum, onions, jalapenos, and topped with shredded cheese.

GF V (Vegan DF on request) - \$22

Warm Kumara and Roasted Vegetable Salad

A hearty salad featuring roasted kumara and seasonal vegetables, dressed with a refreshing mint vinaigrette. **V GF - \$25**

Add lamb and feta for an additional \$7

Cobb Salad

Crisp lettuce topped with cherry tomatoes, sweet corn kernels, bacon bits, succulent chicken breast, and drizzled with creamy blue cheese dressing. **GF (DF V on request) - \$25**

Kids Corner

Granola Delight

Granola with chia pudding, dried cranberries, walnuts, oats, almonds, sunflower seeds, coconut yoghurt, maple syrup, meringue chards and berry sauce. **V DF (Vegan on request) - \$10**

Eggs on Toast

Enjoy your eggs poached, scrambled, or sunny side up, presented on toasted sourdough. **V (GF DF on request) - \$14**

Sweet Corn Waffle

Light and fluffy corn waffles served with crispy bacon, perfectly poached eggs, and a dollop of cinnamon sugar butter. A sweet and savoury delight. **(V on request) - \$16**

Philly Cheese Steakwich

Tender steak topped with sautéed onions, capsicum, and melted cheese, finished with creamy mayo. Served open-faced with a side of golden fries. **(GF DF on request) - \$16**

Ham and Cheese Pizza

A delicious individual-sized pizza topped with savoury ham, melted cheese, and tangy tomato relish, served with golden fries. Perfectly sized for young appetites. - **\$14**

Sides \$7 each

Eggs your way (2)

Crispy bacon (2 strips)

Home-made hash brown (3)

Pork sausage (3)

Sautéed mushrooms

Basket of golden fries

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