



**Cheeky Fling**

Middle Eastern fruit loaf topped with ricotta and house made compote	\$8
Toasted house made banana bread with butter	\$6
House made vanilla bean panna cotta topped with seasonal market fruit and house made granola	\$16
Amazonia Acai Bowl with seasonal market fruit - add granola - \$4.5 extra	\$12

**Main Affair**

<b>Eggs Marilyn</b> Organic caraway and caramelised onion rye, free range poached eggs, wilted spinach, house made hollandaise sauce Choose from: Ham / Bacon / Salmon or Mushrooms	\$20
<b>Eggs Monica</b> Salmon, potato and dill fritters, poached eggs, rocket salad, grilled asparagus and lemon & herb smoked salmon pieces topped with a spiced yoghurt dressing	\$21
<b>Rendezvous</b> Smashed avocado on sourdough with house made labneh, lemon infused olive oil, seasonal tomatoes and dukkah	\$16

**Main Affair continued...**

<b>Morning Glory</b> Smoked bacon, free range fried egg, rocket, Swiss cheese, tomato relish and aioli on a toasted bagel (GF bagel available - \$1 extra)	\$16
<b>One Night Stand</b> Toasted bagel served with seasoned smashed avocado, smoked bacon, poached eggs topped with fresh tomato salsa and balsamic glaze (GF Bagel available - \$1 extra)	\$18
<b>Sweet Thang</b> Baked waffles with seasonal market fruit, house made lemon curd, mixed berry coulis and mascarpone	\$18
<b>Head Mistress</b> House made potato and feta hash balls with poached eggs, pork chipolatas, smoked bacon, blistered cherry tomatoes and roasted field mushrooms	\$23
<b>Oh My Geisha</b> Okonomiyaki - Japanese style cabbage pancake with bacon, fried egg, kewpie mayo, house made otafuku sauce, nori, pickled ginger, dried shallots, chilli & bonito flakes	\$20

**On the Side**

haloumi \$5, bacon \$5, mushrooms \$4, feta \$4, blistered seasonal tomatoes \$4, sourdough/rye \$5, potato hash \$5, eggs \$5, smoked salmon \$7, avocado \$5, pork chipolatas \$5
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PLEASE NOTE: ONE BILL PER TABLE  
Please inform us of any dietary requirements