



WEEKEND BREAKFAST



Meals

available 8- 11am Saturday, Sunday

EGGS ANYWAY \$14

free range eggs your way on sourdough

AVOCADO AND SOURDOUGH \$18

whipped fetta, dukkah and lemon

BACON AND EGG ROLL \$14

BBQ sauce

BREAKFAST TOASTIES \$16

philly steak and cheese or
mushroom and truffle

SEAVIBES BIG BREKKIE \$24

free range eggs your way, bacon, pork and fennel sausage,
blistered tomato, mushrooms, hash + sourdough

SWEET CORN FRITTERS \$24

avocado salsa, poached eggs, tomato relish

BACON CRUMPET \$18

bacon, smoked brisket-fat butter, maple

VEGETARIAN BREKKIE \$22

free range eggs your way, grilled halloumi, blistered tomatoes,
mushrooms, avocado, hash + sourdough

BREAKFAST PIZZA \$20

bacon, egg, pork and fennel sausage, mozzarella

WAFFLE ICE CREAM SANDWICH \$16

vanilla ice cream and caramel, chocolate or strawberry topping

GF
BASE
\$2

SIDES

must be purchased as an add-on meals

BACON \$5

EGG \$2

(poached or fried)

AVOCADO \$3

HALLOUMI \$3.50

ROASTED TOMATO \$3

GF TOAST (1) \$4

DRINKS

REGULAR JUICE \$5

orange, cloudy apple,
cranberry or pineapple

COLD PRESSED JUICE \$7

orange + pineapple
watermelon, pear, rhubarb + lime
beetroot, apple, cucumber +ginger
kale, cucumber, celery, spirulina, pear +
ginger

ICED LATTE \$4.50

fresh espresso + milk over ice

ICED COFFEE/ICED CHOCOLATE \$7

espresso/chocolate milk, ice cream and
cream

MILK SHAKES \$7

chocolate, caramel, vanilla or strawberry

SMOOTHIES \$8

banana or berry

HOT DRINKS

COFFEE \$4.50

espresso, doppio, piccolo,
latte, macchiato, flat white,
cappuccino, mocha

POT OF TEA \$4.50

english breakfast, earl grey,
chamomile, green, peppermint,
lemongrass + ginger

HOT CHOCOLATE \$4.50

CHAI LATTE \$4.50

full cream or skim milk included

MUG \$1

EXTRAS 50c

almond milk, lactose free milk
oat milk, soy milk
extra espresso shot, marshmallows
vanilla syrup, caramel syrup
hazelnut syrup

Please advise our wait staff if you have food allergies. We have strict cross-contamination policies and make every attempt to identify ingredients that may cause reactions for those with food allergies; however, as our kitchen is used for the production of all menu items we cannot guarantee a total absence of these products. We assume no liability for reactions from food consumed or items guests may come in contact with whilst eating at our venue. A 15% surcharge applies on public holidays.