

PLEASE KNOW YOUR TABLE NUMBER BEFORE ORDERING.

**Croissant.**

CHOOSE FROM:

- Plain \$6.5
- Almond \$8.0
- Jam/honey or peanut butter \$7.50
- Nutella \$10.50
- Ham and cheese \$12.50

**Traditional Sourdough Toast**

- Jam/honey/vegemite/peanut butter \$7
- Nutella \$9
- Ham and Cheese \$11.0

**Beetroot Feta Loaf \$8.0**

Housemade with beetroot, mixed seeds, parmesan, polenta and feta (GF).

Suggested Add on: Poached egg \$3

**Egg and Bacon Breakfast Bun \$16.0**

Fried egg, bacon, swiss cheese, chipotle mayo, house pickles on a brioche bun.

**Benny Croissant \$17.0**

w/ fried egg, crispy bacon, cheese and hollandaise

**Vego Option: With Halloumi.**

**Breakfast Wrap. \$17.0**

W/ BACON OR HALLOUMI

Toasted with fried eggs, baby spinach, house-made tomato relish, cheese and hollandaise sauce.

**Chia Bowl \$16.0**

Coconut soaked chia seeds, with house made granola (low gluten oats), served with seasonal fruit and coconut yoghurt.

(Vegan, low gluten)

**French Toast \$17.0**

Brioche French toast with whipped cream, maple and seasonal fruit.

**Eggs your way. \$15.0**

Free range eggs.

Poached (2 eggs)

Scrambled +\$2

Fried (2 eggs)

Served on traditional sourdough

**Confit Flat Mushroom \$18.0**

Cashew cheese, house made pesto, dukkah on Ten Acres organic charcoal sourdough.

**Eggs Benedict \$18.0**

Local Free range eggs (2) on traditional sourdough, bacon, baby spinach, hollandaise sauce.

**Vego Option: With Halloumi.**

**Smashed Avo. \$18.50**

Whipped feta, house made beetroot relish and dukkah, on traditional sourdough

Vegan option - cashew cheese (+\$1) instead of feta

Suggested Add On: Poached egg \$3

**Flying West Breakfast. \$26.50**

W/ BACON OR HALLOUMI

Free range eggs - either scrambled (+\$2)

poached (2 eggs) or fried (2 eggs) with

confit flat mushroom, roasted tomatoes, maple roasted sweet potato on traditional sourdough.

**ADD ONS. (additional to a meal)**

Smoked salmon / scrambled eggs +6

Avocado / confit flat mushroom. +5

Maple roasted sweet potato. / bacon. +5

Haloumi / 2 eggs / grilled tomatoes +5

1 egg +3

Whipped feta / beetroot relish / hollandaise +2

Tomato relish / sauces (bbq, tom) .50c

GF toast available +2.5

We strive to source the freshest most sustainable, locally grown produce to craft a delicious meal

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## KIDS

**Kids Smashed Avo \$12**  
(no feta) on sourdough kids

**Kids Eggs your way \$10**  
scrambled (+\$2), poached (1 egg) or fried (1 egg)  
on 1 slice of sourdough

**Mini Breakfast Wrap \$12**  
mini version of the grown ups one

**Cinnamon Roll Pancake (1 pancake) \$12.50**  
With sugar glaze, ice cream and  
seasonal fruit

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**Salad of the day (see board) \$14.**

Made daily in house using fresh, local ingredients.

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## AVAILABLE AFTER 10AM

**Grilled Chicken Sandwich \$21.50**

24hr brined grilled chicken, pesto, avo, aioli, parmesan & rocket on Turkish bread (GF option)

**Slow Cooked Lamb Burger \$23.0**

Slow cooked lamb w/house pickled cucumber, pickled onion, rocket, Noosa Reds tomato, mint yoghurt on a Ten Acres semi sourdough bun (GF option)

**Steak Sandwich \$24.0**

Eye fillet steak, onion jam, cheese, house pickled cucumber, Noosa Reds tomato, cos lettuce, housemade horseradish mustard aioli served on turkish bread. (GF Option)

All of our sourdough is buttered (unless vegan) -

Please specify if you do not want your sourdough /gf bread buttered.

Please specify any allergies. Gluten free options available for most items. please enquire.

We are happy to accomodate any dietary requirements However we cannot swap food items for other food items.

Kitchen closes 1:45pm daily.