

Breakfast

Mon-Fri 7am-3:30pm
Sat, Sun & Public Holidays 8am-3:30pm

TORTILLA ESPAÑOLA 8.5
SERVED WITH ROASTED RED PEPPERS, SALSA VERDE,
BAGUETTE

BELGIAN WAFFLES DOUBLE 7.5 / SINGLE 4
SERVED WITH A SIDE OF HOMEMADE COMPOTE, DARK
CHOCOLATE SAUCE OR MAPLE SYRUP / ADD EXTRA
SAUCE 1

QUICHE 7.75
SEE FRESH SHEET FOR TODAY'S SPECIAL

HOMEMADE GRANOLA 9
SERVED WITH YOGURT, VANILLA SPICED PEAR &
SEASONAL FRUIT

WARM HAM & CHEESE CROISSANT 7.25
FRESH BAKED CROISSANT WITH AGED WHITE CHEDDAR
& SMOKED HAM

WARM BRIE CROISSANT 6.75
SERVED WITH HOMEMADE COMPOTE

Feature Items

-dine in only-

Mon-Fri 7am-2pm
Sat, Sun & Public Holidays 8am-2pm

BREAKFAST SKILLET 12.50
ROSTI, AVOCADO, POACHED EGG, FRESH TOMATO,
SALSA, HAM & BAGUETTE / SUB SALMON OR CHORIZO
ADD \$2 / MUSHROOM VEGETARIAN OPTION AVAILABLE

AVO TOAST 9
AVOCADO, SALSA AND A POACHED EGG SERVED ON
SOURDOUGH TOAST

Weekend Brunch

-dine in only-

Saturday & Sunday only, 9am-2pm

BAKED EGGS 13
SHAKSHUKA SERVED WITH MOROCCAN OLIVES, FETA,
YOGHURT, TOASTED ALMONDS, FRESH HERBS &
BAGUETTE

TRADITIONAL EGGS BENNY 13
WITH SMOKED PAPRIKA HOLLANDAISE, WATERCRESS &
SMOKED HAM, SERVED WITH FRESH FRUIT

MUSHROOM EGGS BENNY 13
WITH SMOKED PAPRIKA HOLLANDAISE, ARUGULA &
SAUTEED MUSHROOMS, SERVED WITH FRESH FRUIT

COCONUT BLACK RICE PUDDING 9
SERVED WITH SEASONAL FRUIT & INFUSED COCONUT
MILK

Lunch

Mon-Fri 10am-3:30pm
Sat, Sun & Public Holidays 9am-3:30pm

SOUP LARGE 8 / SMALL 5
SERVED WITH SOURDOUGH
SEE FRESH SHEET FOR TODAY'S SPECIAL

GRILLED CHEESE 9
AGED WHITE CHEDDAR, FETA, OVEN ROASTED TOMATOES
& BASIL, SERVED WITH HOUSE MADE KETCHUP

BRAISED BEEF DIP AU JUS BAGUETTE 13.50
BRAISED BEEF, ONION JAM, WATERCRESS, BALSAMIC
VINAIGRETTE & JUS

SMOKED SALMON BAGUETTE 11.25
WITH CAPER CREAM CHEESE, WATERCRESS, MARINATED
RED ONION & LEMON VINAIGRETTE

5 SPICE CHICKEN BAGUETTE 11.25
WITH CUCUMBER, CARROTS, CILANTRO, PICKLED ONION
& SRIRACHA AIOLI

WILD MUSHROOM BAGUETTE 11.25
WITH PECAN VEGETABLE PATE, ARUGULA, TOMATO,
TRUFFLE AIOLI & BALSAMIC REDUCTION

HERB ROASTED WARM BEET SALAD 10.25
HERB ROASTED BEETS, GOAT CHEESE, CHAI PECANS,
FENNEL ONION SLAW, BABY ARUGULA & LEMON
VINAIGRETTE

KALE & ROASTED ARTICHOKE SALAD 7.25
WITH SUNFLOWER SEEDS, TOMATO, RED ONION FENNEL
SLAW, GRANA PADANO & LEMON VINAIGRETTE

ORGANIC HOUSE SALAD 5.75
ORGANIC GREENS, TOMATOES, CROUTONS, PARMESAN &
TAHINI APPLE CIDER EMULSION

TRUFFLE MAC N' CHEESE 10
MACARONI WITH OUR DELICIOUS HOMEMADE THREE
CHEESE SAUCE, TOPPED WITH PANKO BREADCRUMBS
(AVAILABLE SEASONALLY)

*Add-Ons (to breakfast, brunch & lunch items)

A SMALL SOUP (NO BREAD) OR HOUSE SALAD
..... 3.75

**MEAT (SMOKED SALMON, HAM, CHORIZO, BACON
OR GRILLED CHICKEN)** 3

POACHED EGG 2

AVOCADO 2

EXTRA BREAD 1

SUB GLUTEN FREE BAGUETTE 2



GREENHORN

E S P R E S S O B A R