

BREAKFAST

- GIN-CURED SALMON PLATE

NF, GFO

\$26

House-cured dill & gin salmon, poached egg, cucumber pickle, dill cream cheese, caper crisp, rye toast
- BEACH ST BREAKFAST

NF, DF, GF, VGO

\$32

House-baked Irish barmbrack, chorizo crumb, grilled bacon, sausages, oven-dried tomato, fried eggs, smoked oil, mushrooms, toast
- CRAB OMELETTE

NF, DF, GFO

\$30

Blue swimmer crab, chilli XO, mascarpone, Asian soft herbs, green nam jim, crispy shallots
- QUINOA POTATO STACK

NF, GF, DFO, VGO

\$25

House-made quinoa potato cake, fresh tomato medley, basil, local bocconcini, house green pesto, sunflower seeds
- Add Poached Egg

\$3.50
- MASALA SMASHED AVOCADO

DF, GFO, NF, VG

\$25

Masala-spiced chickpeas, avocado, pickled tomato, radish, toasted pepita, sprout salad, rye toast
- Add Poached Egg

\$3.50

Add Bacon

\$6
- MUSHROOMS & HERB TOAST

NF, VGO, GFO, DFO

\$26

Sautéed miso Swiss & button mushrooms, pickled shimeji, edamame, truffle, parmesan
- Add Poached Egg

\$3.50
- PULLED BEEF BENEDICT

NF, VGO, GFO

\$27

Korean-style marinated pulled beef brisket, poached eggs, spinach, gochujang hollandaise, ciabatta toast.
Vegetarian option: Grilled halloumi with house green pesto
- FREMANTLE EGGS ON TOAST

NF, GFO, DFO

\$16

Choice of poached, scrambled or fried
- FRUIT & NUT TOAST

DF, VG

\$10

House mixed berry jam
- CIABATTA TOAST

DF, GFO, NF, VG

\$9

Jam, vegemite or honey
- MAPLE & CHAI TOASTED GRANOLA

DFO, GFO, NF, V

\$22

Seasonal stone fruit, macerated strawberries, Greek yoghurt, coconut crumble
- BUTTERMILK PANCAKES

DFO, GF, NFO, V

\$21

Salted caramel, miso mascarpone, pecan and almond crumb, seasonal fruit
- Add Bacon

\$6
- KIDS BREAKFAST

DFO, NF, GFO

\$16

Eggs your way on toast with bacon **or** hash brown
- KIDS PANCAKES

DFO, GF, NFO, V

\$16

Banana, maple
- PUPPY PROTEIN PLATE



\$14

Smashed hard eggs, brown rice, bacon

SIDES

Extra Egg	\$3.50	Spinach	\$4
Haloumi	\$5	Tomato	\$4
Sausage	\$5	Mushrooms	\$5
Bacon	\$6	Avocado	\$6
Cured Salmon	\$7	Hollandaise	\$4
Hash Brown	\$5	GF Bread	\$2

DRINKS

HOT

	C	M
SINGLE ESPRESSO	\$4.50	
DOUBLE ESPRESSO	\$4.80	
SHORT MAC	\$5.20	
FLAT WHITE	\$5.20	\$6.20
CAPPUCCINO	\$5.20	\$6.20
LATTE	\$5.20	\$6.20
LONG BLACK	\$5.20	\$6.20
LONG MAC	\$5.80	\$6.70
BABYCINO	\$2.90	
HOT CHOC	\$5.20	\$6.20
MOCHA	\$5.40	\$6.20
MATCHA LATTE	\$5.40	\$6.20
TURMERIC LATTE	\$5.20	\$6.20
DIRTY CHAI	\$5.70	\$6.70
PICCOLO	\$4.80	
POT TEA FOR ONE		\$5.20
English Breakfast, Earl Grey, Chai, Green, Peppermint, Lemongrass & Ginger		
EXTRA SHOT		80¢
DECAF		80¢
ALTERNATIVE MILK		\$1



PUPPUCCINO
\$4.50

JUICES

ICED COFFEE	
ICED CHOC	
ICED MOCHA	
ICED RASPBERRY MATCHA	
ICED MATCHA	
ICED CHAI LATTE	\$7.50
ICED LATTE	
ICED LONG BLACK	\$7
MILKSHAKE	\$8
Chocolate, Strawberry, Vanilla, Banana, or Spearmint	
Freshly Squeezed to Order	
CARROT, APPLE & CELERY	\$10.50
APPLE, BEETROOT, LEMON & GINGER	\$11.50
WATERMELON & APPLE	\$10.50
APPLE, MINT, CUCUMBER, CELERY	\$11.50
ORANGE	\$10.50
MAKE YOUR OWN (3 INGREDIENTS)	\$10.50

SIP LIST

GLS VALDO PROSECCO	\$14	MIMOSA	\$15
GLS PUCINI SPRITZ	\$13	BLOODY MARY	\$18
LEMONCELLO & PROSECCO		EXPRESSO MARTINI	\$20
		MORNING MARTINI	\$21
		APEROL SPRITZ	\$18

gf gluten free | *gfo* gluten free option | *v* vegetarian | *nf* nut-free
vg vegan | *vgo* vegan option | *df* dairy free | *dfo* dairy free option
Please place your order at the counter with your table number.
Public surcharge 15% for all Public Holidays
Breakfast served till 11:45am