

CAFE



HOUSE BRUNCH

Bircher muesli, organic honey, berries, toasted almond (N) | 12
Fresh fruit salad, lychee, blood orange syrup, basil | 12
Vegan dark chocolate quinoa bowl, banana, coconut, berries | 12
Toasted bacon and egg milk bun, house relish, truffle aioli | 12
Baked ricotta tart, tomato fondue, balsamic onions, rocket | 15
Cold smoked salmon bagel, fennel pickle, herbed buffalo curd, salt crisps | 15
Organic granary loaf, smashed avocado, Persian fetta, poached eggs, puffed grains (S) | 16
Eggs benedict, organic granary loaf, wilted greens, hollandaise, smoked ham or salmon | 20

Add ons | 3

Smoked bacon (GF)
Glazed field mushroom (V/ GF)
Hash brown (V)
Country style chipolata
Herb roasted tomatoes (V/GF)
Mediterranean spiced baked beans (V/GF)

V – Vegetarian | GF – Gluten Free | N – Contains nuts | S – Denotes our signature dishes.
DF – Dairy Free

DRINKS

Coffee | 3.5 | 4 | 5

Flat White - Cappuccino - Latte - Mocha - Hot Chocolate - Long Black - Chai Latte
Bonsoy - Zymil - Almond - Caramel - Vanilla - Hazelnut - Extra Shot | 0.5

Loose Leaf Tea Selection by Dilmah | 5

Ceylon Breakfast Tea – Aromatic Earl Grey – Pure Peppermint – Gentle Chamomile
Fragrant Jasmin Green Tea – Spring Time Oolong with Ginger

Milkshakes | 10

Choco Banana – Strawberry – Caramel Pretzel – Oreo

Smoothies | 10

Banana Chia Boat – Pineapple Surf (DF) – Berry Protein Punch – Melon dream (DF)

Water 600ml | 3

Mount Franklin

Kombucha | 6.5

Lemon, Lime & Ginger – Ginger Beer – Elderflower

HRVST Cold Pressed Juice | 6

Original Orange – Cloudy Apple – Beetroot & Apple – Watermelon & Pear
Little Green (kale, spinach, celery, cucumber, ginger)

Soft Drinks | 5

Coke – Diet Coke – Coke No Sugar – Lemonade – Lift – Soda Water – Tonic Water
Lemon Lime & Bitters – Ginger Ale

