

Brunch Menu.

Monday-Friday 6:00am-3:00pm.



toast	5.5	buttermilk pancakes	18
brasserie sourdough, harvest grain, turkish, gluten free bread, country white marmalade vegemite peanut butter honey jam		with honey butter and maple syrup, fresh strawberries or banana	
brasserie sour cherry fruit toast	7	extra: bacon 4 / sweet ricotta 3.5	
banana bread	8.5	the big one (sorry no alterations)	23
with sweet ricotta and honey	10	crispy chats, avocado, sausage, bacon, roast tomato and mushies on sourdough toast with eggs	
sunrise (since 2004)	13	big reg	21
fresh seasonal fruit salad, low fat yoghurt and north kiosk bircher muesli		avocado, mushies, chats, roasted tomato, spinach halloumi, grain toast, nuts & seeds with eggs	
chia seed & almond milk porridge (vgn)	15	oven baked salmon croquettes	19
fresh banana, cranberries and coconut sugar		with fresh snow pea tendrils, poached eggs, goats feta and lemon hollandaise	
seasonal fruit bowl	11	classic fish n chips	23
+ natural yoghurt 2.5 house granola 4		beer-battered fish with chips, lemon, pickles and chunky tartare	
meredith smalls	15	the cheese burger	20
meredith goats feta, avocado smash, cherry tomatoes and basil		wagyu beef with zuni pickles, beetroot relish, tomato, gruyere, aioli on potato bun with chips	
add poached egg 3 add bacon 4		wild mushroom risotto (vgn)	21
savvy bowl	17	with pinenuts and rocket	
kale, roasted pumpkin, avocado, asparagus, grain toast, nuts and seeds with a poached egg		lamb pappardelle ragu	22
pumpkin panackelty	18	with fresh herbs shaved parmesan	
pumpkin, potato, onion and bacon hash with poached eggs on brasserie sourdough		in tha club	18
benni with leg ham 17 semmi / w smoked salmon	19	diggyies club sandwich on country white, lettuce, tomato, bacon, crispy chicken, aioli served w chips	
poached free range eggs on brasserie sourdough with spinach and hollandaise		baja fish tacos	16
house baked beans (vgn)	16	slaw, avocado, cilantro, chilli mayo and lime	
on grain toast with mixed mushies		SALADS	
add poached egg 3 add bacon 4		+ crispy chicken 6 + grilled tofu	4
eggs: poached, fried or scrambled	10	+ grilled atlantic salmon	10
with toast: brasserie sourdough, harvest grain, turkish, country white or gluten free		spicy zucchini, pea and feta (gf)	18
sides /		mint, fennel, cucumber, lemon raita	
hash browns/ tomato relish/ hollandaise	3.5	chickpea, lentil, pumpkin and spinach (vgn)	18
house beans/ mushies/ avocado/ feta/ halloumi	4	with mixed seeds, broccolini, slaw, quinoa, beetroot relish and balsamic dressing	
bacon/ leg ham/ pork sausage	5		
smoked salmon	7		
a little extra for the table:		something sweet:	
bread / brasserie sourdough toast with evo	5.5	luxé muffins	6
salt & pepper squid	16	cakes (please check the fridge, for the daily selections)	
with aioli and wild rocket		plus pastries, brownies, slices, and other baked goodies	
chips / with ketchup or aioli	7		
garden salad	7		
