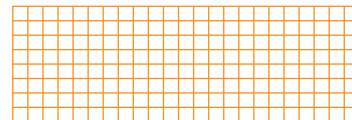


SUMMER MENU



Coconut & Lychee Bircher Muesli DF/V Goji Berries, Seasonal Fruit, Coconut Yoghurt, Cacao Nibs	19.00
Smashed Avocado VG GF+2.00 Rye Sourdough, Whipped Ricotta, Edamame, Peas & Mint, Poached Egg, Citrus Dressing	25.00
Mushrooms on Toast VG/DFO GF+2.00 Toasted Ciabatta, Lemon Dressing, Pine nuts, Poached Egg, Parmesan	24.00
Salmon Gravlax GF+2.00 House Cured Salmon, Herb Crème Fraiche, Sourdough, Avocado, Kumara Chips, Poached Egg, Fennel & Caper Salad	28.00
Eggs Benedict on Brioche GF+2.00 Poached Eggs, Baby Spinach, Hollandaise with your choice of : Streaky Bacon / Vodka Cured Salmon / Seasonal Mushrooms	26.00
Free Range Eggs on Ciabatta GF+2.00 Butter Toasted Ciabatta, Fried / Poached Scrambled Eggs +2.00	14.00
Mavis Complete Breakfast GF+2.00 Hash Brown, Streaky Bacon, Pork & Fennel Sausages, Poached Eggs, Beetroot & Green Apple Relish, Seasonal Mushrooms, Sourdough	28.00
Fresh Mozzarella GF+2.00 Curious Cropper Tomatoes, Seasonal Fruit, Sherry Vinaigrette, Basil Snow, Focaccia	27.00
Salt & Pepper Squid GF Spicy Harissa, Olive Dust, Aioli, Fresh Lemon	22.00
Fried Chicken Burger House made Brioche Bun, Ranch, Lettuce, Korean BBQ Sauce, Streaky Bacon, Pickles, Swiss Cheese, Criss Cut Fries	28.00

Sides/

Shoestring Fries Aioli	12.00	Thyme roasted Mushrooms	8.00
Free Range Egg Poached / Fried	4.00	Vodka Cured Salmon	9.00
Scrambled Eggs	8.00	House-made Seeded GF Toast	5.00
Vandy's Streaky Bacon	7.00	Ciabatta / Sourdough	3.00
Hash Browns (2)	5.00	Avocado	5.00
Pork & Fennel Sausages	6.00	Hollandaise	2.00
		Aioli	2.00

V = Vegan VG = Vegetarian DFO = Dairy Free Option
GF = Gluten Free DF = Dairy Free

