

We use Free Range Eggs and San Jose Bacon

2 EGGS & TOAST 14.90

DUKKAH SCRAMBLED EGGS w/ fried haloumi, roasted tomato, parsley & toast 19.00

POACHED EGGS w/ asparagus, caramelized onion, goats cheese, walnuts, lemon & toast 21.00

BAKED EGGS in tomato sauce, w. chorizo, beans & Turkish bread 18.90

MUSHROOMS w/ truffle parmesan, poached eggs & toast 19.00

'STAMPS' BAKED BEANS w/ eggs, bacon & toast 18.00

ORIGINAL w/ eggs, roasted tomato, bacon rashers & toast 18.00

SMOKED SALMON w/ poached eggs, avocado, spinach & sour dough toast 20.00

BREKKIE BRIOCHE ROLL w/ fried eggs, bacon, tomato, lettuce, aioli, caramelized onion relish & hash brown 17.90

THE LOT w/ eggs, chipolata, bacon, hash brown, roasted tomato, mushroom, 'Stamps' baked beans & toast 22.00

POACHED EGGS w/ crushed minty peas, feta, roasted tomato, gremolata, and toasted rye 19.00

OMELETTE w/ goats cheese, roasted pumpkin, pine nut & spinach 19.00

SOUR DOUGH TOASTIE w/ smoked leg ham, gruyere cheese, avocado & relish 16.90

WAFFLE house made w/ maple syrup glazed bacon, fried eggs & 'Stamps' baked beans 18.90

WAFFLE house made w/ maple syrup, strawberries, cinnamon sugar, and vanilla ice cream 15.50

BLUEBERRY PANCAKES w/ lemon butter & vanilla ice cream 15.50

GRANOLA w/ fresh fruit, natural yoghurt & milk 13.90

SCONES w/ jam & cream **OR** lemon butter & cream, tea or coffee 9.50

SIDES 5.80

- Swiss brown mushrooms
- bacon rashers
- 3 hash browns
- 'Stamps' baked beans
- 3 chipolata
- 2 toast

NO SEPARATE ACCOUNTS – ONE BILL PER TABLE - THANK YOU

Sunday Breakfast 9am – 11.30am

FARMERS ORGANIC JUICES

4.80 BOTTLE (350ML)

Orange

Apple

Tropical

TEZA ICED TEAS 5.50 bottle

Peach & Passionflower

Mango & Ginger

Lemon & Mandarin

COFFEE – Two Fish Coffee - Locally Roasted

Cappuccino, flat white, caffè latte, long black 4.00

Macchiato, short black 3.80

Hot chocolate, Chai Latte all 4.00

BonSoy +1.00

Zymil +1.00

Extra Shot +0.50

Decaf +0.50

Mug +1.00

Iced Chocolate, Iced Coffee 6.50

TEA LEAVES FROM T BAR

pot of tea (for 1)... 4.90

- English breakfast – Organic Tea
 - Earl Grey w. blueflower
 - Ceylon OP Highgrown Black Tea
- Australian Daintree – Medium strength black tea, which is low in caffeine & tannin
- Monk's Tea – Black & green tea w. jasmine blossoms & vanilla pieces
- Vulnerabili-T – Black tea w. vanilla pieces – has the smooth flavour of vanilla combined w. a Ceylon Tea, try w. milk
- Prosperi –T Chai – Black tea w. cloves, citrus peel, rose petals, almond & vanilla bits & cardamon
- Quince Sencha – Green tea blended w. quince
- China Jasmine Chung Hao – Green tea blended w. jasmine blossoms
- Puri-T - Cleansing herbal health blend w. calendula flower, red clover, dandelion root, nettle, cleavers, elder flower, hibiscus flower, spearmint & ginger
 - Chamomile – Organic tea
 - Peppermint – Organic tea

SPARKLING & CHAMPAGNE	glass	bottle
Beaumont by Knappstein Brut Cuvee	7.50	30.00
Coriole Prosecco		40.00
Bird in Hand	11.50	48.00
Petaluma Croser		58.00
Mr. Riggs Battle Axe Sparkling Shiraz	10.00	40.00
d'Arenberg Sparkling Chambourcin		48.00
NV Pol Roger Brut		105.00
NV Veuve Clicquot Ponsardin Yellow Label		115.00

