



New Breakfast options

AVAILABLE ALL DAY

Spicy Shakshuka with Feta

Eggs Baked in a Rich Tomato-Red Pepper Sauce spiced with Cumin, Paprika and Cayenne Pepper, Crusty Bread (V) | \$ 22

Smashed Avocado & Chorizo

with Poached Eggs on Sourdough and
Homemade Pistachio Dukkah | \$ 22.5

Eggs Benedict & Smoked Salmon

with Poached Eggs, Fresh Spinach, Hollandaise
and Drizzle of Truffle Oil | \$ 22.5

Roasted Field Mushroom Toasty

on Sourdough with Gruyère Cheese and Tomato Relish | \$ 22
add Chorizo | \$ 6

Creamy Organic Coconut Oat Bowl

with Fresh Fruits and Rice Malt Syrup (DF, V) | \$ 18.5

(DF) Dairy-free
(V) Vegan



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