



## **breakfast**

toast with butter & preserves – sourdough, rye or grain **7.5**

housemade maple & pecan granola with berry compote & shultz organic yoghurt **15**

apple & apricot bircher with cinnamon, chia, nuts & seeds **14**

macro bowl: avocado, sweet potato, kale, sprouted seeds, quinoa & toasted hazelnuts with citrus & honey dressing gf **17**

two poached eggs with raw super salad of shoots, sprouts, seeds, herbs & cottage cheese gf **16**

caramelized brioche 'french toast' with banana, dulce de leche, macadamia crumble & crème fraiche **17**

acai bowl with seasonal fruit gf **14**

fried egg & pastrami roll with jack cheese & simon's smokey bbq sauce **16**

two eggs cooked how you like with sour dough toast **12**

corn fritters with fried halloumi, chopped basil & tomato **16.5**

chef recommends adding an egg **19.5**

Rolls Royce 'big breakfast' with eggs, sausage, field mushroom, tomato & bacon **22**

smashed avocado on toast with crumbled barrel aged feta, lemon, pepper & saltbush **16**

chef recommends adding an egg **19**

traditional scottish style porridge with milk, honey and banana **14**

daily selection of muffins & pastries **4.5 each**

### **extras**

potato rosti **5**

avocado **5**

tomato **4**

bacon **5**

fried halloumi **5**

spinach **4**

sausage **5**

mushroom **4**

add an egg **3**

## **beverages**

daily energizer health juice made to order **6**

orange, apple, pineapple, cranberry or tomato juice **4**

espresso coffee **4**

hot chocolate with marshmallows **4.5**

english breakfast, earl grey, peppermint or chamomile tea **4**

at dish we only use free range eggs selected from our accredited egg farm, source our fruit & vegetables daily and serve sourdough bread from our artisan baker