

BUVETTE

BISTRO & WINE BAR

Toasted sourdough/ancient grains/fruit loaf/gluten free, served with jam, honey, pure maple syrup, Vegemite or Pepe Saya Butter	\$12
AOP Poitou Butter croissant, Pepe Saya Butter, berry jam	\$12
Vanilla pancake, banana, vanilla mascarpone, berries, pure Canadian maple syrup	\$23
Baked shakshuka, free range egg, chorizo, black beans & chickpea casserole, fior di latte, toasted sourdough	\$26
Eclipse organic paleo muesli, hemp & nuts, natural yoghurt, fresh berries, toasted seeds GF	\$19
Poached eggs, smoked salmon, avocado, Spanish onion, lemon, sourdough	\$26
Breakfast bowl, baked black beans & chickpeas, avocado, baby spinach, tomato salsa, poached free range egg, spicy tofu, almond butter & tamari	\$25
Brookfarm "power porrij", almond milk, seasonal berries, raw honey, puff quinoa & hemp seeds VG/GF	\$20
Eggs benedict, wilted baby spinach, Tasmanian smoked salmon or double smoked ham, hollandaise	\$24
Smashed avocado, sourdough, tomato, poached egg, Meredith Dairy goat cheese, pomegranate, sumac <i>Add bacon + \$4.5</i>	\$25
Eggs your way on toasted sourdough <i>Add bacon + \$4.5</i>	\$15

COFFEES BY ESPRESSO MANFREDIS \$5 L \$5.5

Cappuccino

Flat White

Latte

Long Black

Mocha

Espresso

Piccolo

Macchiato

Chai Latte

ADD INS\$0.50

Bonsoy, Almond or Lactose Free

Extra Shot

Caramel, Vanilla or Hazelnut Syrup

TEAS BY PUKKA\$4.50

English Breakfast

Earl Grey

Three Mint

Ginger & Lemon

Chai Tea

Matcha Green

JUICES\$4.50

Cloudy Apple

Mango Nectar

Orange

Cranberry

Pineapple

Public holidays + Sundays – 10% surcharge applies