

the woods café all day breakfast menu

toast with homemade jam or marmalade, vegemite or peanut butter

- sourdough, soy/linseed, or turkish \$5.00
- organic fruit & nut, wholemeal spelt or gluten free \$6.00

housemade banana bread with ricotta & berry compote \$6.50

granola with seasonal fruit, vanilla yoghurt, coconut & chia seeds \$15

chai spiced **porridge** with banana, dates, hazelnuts, honey & cocoa nibs \$11.50

bacon & egg roll with tomato relish \$10

breaky wrap filled with a fried egg, mushrooms, spinach, avocado & chilli sauce \$12.50

dukkah fried eggs, beetroot hummus, feta, red onion, lemon & mint on turkish toast \$15

eggs & toast \$10.50 how you like (add 2 sides \$15.50, add 3 sides \$17.50)

chilli fried eggs, roast pumpkin, chickpeas, spinach, oyster sauce, fresh herbs & shallots \$16

green **veggie bowl** with quinoa, hummus, sesame seeds & poached eggs \$16

potato hash cakes with smoked salmon, horseradish, chives and poached eggs \$18

blueberry & buttermilk **pancakes** with palm sugar butter & syrup \$16

baked eggs- eggplant, tomato, peppers, white beans & oregano with parmesan & toast \$17

eggs benedict leg ham or bacon \$15 smoked salmon \$17

omelette- pancetta, zucchini, spinach, goats cheese with toast \$18

big breakie- eggs how you like, roast tomato, mushies, chicken & veal chipolatas, bacon, toast \$19

sides: roast tomato, mushies, avocado, ricotta, spinach, potato cubes, marinated feta

bacon, chicken & veal chipolatas, smoked salmon, leg ham, haloumi \$4.50

all toast is buttered, GF bread available, no split bills-please work this out amongst yourselves

10% surcharge for groups over 10 and for Public Holidays

