



## Breakfast Menu Till 2pm daily

<b>Bircher Muesli</b> With rhubarb jam, honey yoghurt, berry compote + toasted coconut	14
<b>Belgian Waffles or Pancakes</b>	
With berry compote, maple syrup + ice cream	14
With Nutella & cream fraiche, macadamia crumb, toasted coconut, berry compote + cream	18
OR with bacon, grilled banana, maple syrup + cream	20
<b>Smashed Avo (GFA)</b> Whipped w basil ricotta, wholegrain toast, chilli jam, cherry toms	19
with poached egg 21	with bacon 24
<b>Breakfast Burger (GFA)</b> Bacon, fried egg, lettuce, cheese, relish, aioli, on brioche bun	17
	with hash brown 19
<b>Eggs on Toast (GFA)</b> Eggs poached, fried or scrambled on toasted Turkish	11
<b>Bacon &amp; Eggs (GFA)</b> Bacon + eggs on toasted Turkish	16
<b>Sandbar Big Breakfast (GFA)</b> Bacon, eggs, tomato, mushrooms, chipolatas, House made potato rosti on toasted Turkish	26
<b>Chef's Brekky (GFA)</b> Roasted pork belly, spinach, chilli beans, goats cheese, thyme crumb, sweet balsamic + toasted sourdough	21
	with poached egg 23
<b>Brunch Bowl (GF v)</b> Quinoa + brown rice, spinach, haloumi, cherry toms, avocado, Lemon tahini, dukkah + poached egg	20
<b>Eggs Benedict (GFA)</b> Poached eggs, fresh spinach, + hollandaise on toasted Turkish	17
with thyme mushrooms 19	with bacon or ham 20
	with smoked salmon 23
<b>Corn Fritters (GF)</b> Corn fritters, bacon, avocado, chilli jam, rocket + parmesan salad	19
	with poached egg 21
<b>Muffins</b> check for today's flavours	6
<b>Toast</b> toasted Turkish, sourdough, or wholegrain + condiments	7
<b>Scones</b> House made with jam + cream	one scone 4
	two scones 7
<b>Banana Loaf</b> thick cut, served with maple butter	7
<b>Fruit Toast</b> thick cut with maple butter	8
<b>Croissant</b> Ham + Cheese 10	Plain w/ jam + butter 7
<b>Add it on:</b> grilled tomato, 2 eggs, chilli beans, hash brown (2), spinach, thyme mushrooms	4
Potato rosti, chipolatas (3)	6
Bacon, ham, smashed avo, GF toast (2), Sourdough toast (2), Turkish toast (3)	6
Salmon, haloumi, pork belly	8

DIETARY REQUIREMENTS: For anaphylaxis, coeliac or any other dietary requests, please alert our staff to assist you with menu choices. Whilst all care is taken when catering for special requirements, we cannot guarantee an allergy free environment. Please note that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, meat, onion, garlic & dairy products. NB: not all ingredients may be listed.