

BREAKFAST MENU

Freshly Baked Toast	5
Two pieces of toast (sour dough, white, wholemeal or multigrain) served with creamy butter and a variety of preserves <i>*gluten free \$2 extra</i>	
Coconut and Chia Pudding (gf)(v)	8
Coconut and chia pudding with diced tropical fruit and passionfruit coulis	
Açai Bowl (v)	14
Honey roasted oats, seeds and nuts served with açai berry purée, toasted coconut sorbet and berries <i>*contains nuts</i>	
The Pines Bircher Muesli	8
Traditional rolled oats soaked in cinnamon and apple juice, finished with Chobani yoghurt and wild berry compote	
Simply Eggs on Toast (v)	8
Two eggs cooked your way (poached, fried or scrambled) served on sour dough toast with tomato relish	
Bacon and Eggs on Toast	13
Two eggs cooked your way (poached, fried or scrambled) served on sour dough toast with Pendle Hill double smoked bacon and tomato relish	
Bacon and Egg Roll	13
Two rashers of Pendle Hill double smoked bacon, fried egg, tasty cheddar cheese and smoky barbecue sauce, served on a toasted brioche bun with two hash browns	
Croissant Eggs Benedict	18
Your choice of Pendle Hill double smoked bacon or smoked salmon, topped with two poached eggs and served with hollandaise sauce	
Avocado Smash (v)	15
Fresh avocado served on sour dough toast with crumbled feta, two poached eggs, balsamic glaze and house made dukkha <i>*contains nuts</i>	
Savoury Mince	16
Rich ground beef served on sour dough toast with sautéed potatoes and two poached eggs	
Buttermilk Pancake Stack	13
House made pancakes served with wild berry compote, maple syrup and vanilla ice cream	
Sides	
Bacon (2 rashers) 6	Egg (each) 1
Smoked salmon (100g) 7	Avocado (half) 4
Golden hash brown (each) 1	Baked beans (per serve) 1.5
Beef and parsley chipolatas (2) 6	Sautéed mushrooms (100g) 5
Grilled tomato (whole) 2	