

BREAKFAST

Toast with preserves, honey or guacamole <i>select from sourdough or brioche gfo</i>	\$14
Muesli, sauteed rhubarb & pineapple, sumac yoghurt, honey & mint syrup <i>dfo, cn</i>	\$24
Seasonal fruit plate <i>vg, gf, df</i>	\$25
2 eggs your way on sourdough <i>gfo</i>	\$24
Chipotle pulled pork, hash brown, poached egg, wilted greens, chipotle hollandaise	\$28
Eggs benedict, toasted english muffin, bacon, hollandaise	\$28
Eggs Florentine, toasted english muffin, spinach, hollandaise <i>v</i>	\$26
Smoked salmon eggs benedict, toasted english muffin, smoked salmon, hollandaise	\$32
Chipolatas & house baked beans on sourdough, poached egg <i>gfo, dfo</i>	\$26
Hotcakes, fresh seasonal fruit, vanilla ice cream, maple syrup	\$26
Guacamole on sourdough, mushrooms, wilted greens, baked ricotta, dukka, poached egg <i>gfo, dfo, cn</i>	\$32
Brioche french toast, maple syrup with bacon or poached seasonal fruits	\$30
Huevos Rancheros. Soft tortilla, chipotle pulled pork, guacamole, fried eggs, tropical pico de gallo	\$36

ADD ONS

Egg	\$7
Bacon	\$8
Mushrooms	\$10
Guacamole	\$9
Hash brown	\$6
Chipolatas	\$8

BEVERAGES

Espresso coffee	\$6	Juice	\$6
Tea	\$6	Orange	
English Breakfast		Mango	
Earl Grey		Pineapple	
Peppermint / Chamomile		Ruby Grapefruit	
Lemon / Green / Relax		Cranberry	
Peppermint & Licorice		Tomato	
Lemon & Ginger			
Local Daintree Tea			

Thala Coconut Water, served in a chilled coconut \$7

vg-vegan, v-vegetarian, gf-gluten free, df-dairy free, cn-contains nuts, gfo-gluten free option, dfo-dairy free option, vgo-vegan free option.

15% surcharge applies on a public holiday