

BREAKFAST

Toasted Sourdough with jams, honey, vegemite or peanut butter <i>cn</i>	\$14
Warmed housemade focaccia, cinnamon butter	\$14
Muesli, sauteed rhubarb & pineapple, sumac yoghurt, honey & mint syrup <i>cn</i>	\$24
Seasonal fruit plate <i>vg, gf, df</i>	\$25
2 eggs your way on sourdough	\$24
Eggs benedict, toasted english muffin, bacon, hollandaise	\$28
Smoked salmon eggs benedict, toasted english muffin, smoked salmon, hollandaise	\$32
Turkish bread toastie, chicken, sundried tomato, pesto, swiss cheese, herb butter. <i>cn</i>	\$26
Or with Eggplant <i>v, cn</i>	\$23
Mushrooms on sourdough, goats cheese, balsamic glaze, pangrattato, poached eggs.	\$28
Satay scrambled eggs on sour dough with mozzarella & pickled red onions <i>cn, v</i>	\$26

ADD ONS

Egg	\$7
Bacon	\$8
Mushrooms	\$10
Smoked Salmon	\$14
Hash brown	\$6
Chipolatas	\$8

BEVERAGES

Espresso coffee	\$6
Tea	\$6
English Breakfast	
Earl Grey	
Peppermint / Chamomile	
Lemon / Green	
Peppermint & Licorice	
Lemon & Ginger	
Local Daintree Tea	

Juice	\$6
Orange	
Mango	
Pineapple	
Ruby Grapefruit	
Cranberry	
Tomato	

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