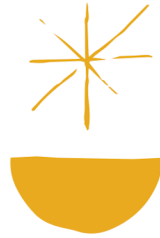


SAILORS BREAKFAST

Eggs your way, choice of any three sides, regular coffee and juice.

\$36



SAILING for ORANGES

TOASTED & BAKED - SERVED WITH BUTTER AND JAM

Ciabatta - 8
Seeded Sourdough - 8
Classic Croissant - 8.5
Chocolate Croissant - 8.5
Fruit Toast - 11

PASTURE EGGS - 14

Eggs your way on house ciabatta, butter (scrambled eggs made with aged manchego)

ALMOND MAPLE GRANOLA - 16.5

Almond & buckwheat, coconut yoghurt passion fruit, seasonal fruit

GRACIE'S ACAI BOWL - 18

Blended Acai, house made almond & coconut granola, fresh seasonal fruit, passionfruit
+ great with a dollop of Biscoff (+\$2)

CHURRO STYLE FRENCH TOAST - 23

Cinnamon sugar, orange scented cream, frozen orange curd, caramel sauce

SAILORS BENEDICT - 24

Double smoked free range ham of the bone, hollandaise, wilted spinach, guindilla

HUEVO RANCHEROS - 24

Fried eggs, black bean tostada, pico de gallo, chipotle, avocado

BUTTERMILK PANCAKES - 25

Topped with rosewater meringue, mascapone, kiwi, berries, passion fruit, pistachio, maple
+ great with crispy bacon

SMASHED AVO - 20

heirloom peppers, goat milk feta, seeds, soft herbs, pesto creme fraiche
+ great with a poached egg

EGGS CHILBIR - 20

Poached eggs, dill, wilted spinach, sheep milk yoghurt, chilli butter
+ great with spicy chorizo

CHILLI EGGS - 21

Red chilli scrambled eggs, piquillo peppers, herb salad, spicy chorizo

BREAKFAST GREENS - 23

Brocollini, sugar snaps, kale, seeds, sweet potato hummus, avocado, poached egg

SIDES

Poached Egg - 3.5	Halloumi - 5
Wilted spinach - 4.5	Chorizo - 7
Avocado - 4.5	Smoked Salmon - 7
Mushrooms - 5	Bacon - 6

KIDS - under 14

Egg on toast - 9
Kids pancake - 10

All produce is free range and sustainably sourced.
All dishes may contain traces of nuts, dairy & shellfish.

SAILORS BREAKFAST

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\$36



SAILING for ORANGES

COFFEE

all made with 5 senses 'crompton road' blend	cup/mug	
espresso/double espresso	4 / 5	
flat white, cappucino, latte, mocha, long black	5.5 / 7	
short macchiato		
chai latte		
long macchiato	5.5 / 7	
alternate milk	+0.5	
oat, almond, soy, lactose free		
make it a Mediterranean	+8	
add a shot of licor 43, sambuca or amaretto		

CHAI BABA - LOOSE LEAF TEA

camomile, earl grey, english breakfast,	pot for 1	6
lemongrass & ginger, peppermint,	pot for 2	9
green, sticky chai		

All served with your choice of milk

MILKSHAKES

Dark chocolate or Strawberry	8
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SQUISHED - FRESH COLD PRESSED JUICE

VALENCIA	8
fresh wa orange	
ISAAC NEWTON	8
local granny smith	
HAKUNA MATATA	10
apple, watermelon, strawberry	
BAZINGA	10
pear, apple, lime, carrot, ginger, pineapple	
FLAMINGO	10
coconut, rock melon, dragon fruit, apple	
NIPPY'S PINEAPPLE CRUSH	6
pineapple juice	

COCKTAILS

MIMOSA	11
sparkling wine, cold pressed orange juice	
SANGRIA	16
red wine, seasonal fruits, brandy, bubbles	
ESPRESSO	21
liqor 43, tia maria, triple sec, espresso, zest	
APEROL SPRITZ	17
italian bitter, sparkling, soda, orange	

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