



BREAKFAST MENU

All eggs served are free range

Variety of toast

Sour-dough, wholemeal or soy linseed served with home-made preserves, honey, ricotta or spreads
\$5.5

Freshly baked pastries

Porridge

With apple, rhubarb & plum compote
\$14

Bircher muesli

With apple, rhubarb compote, greek style yoghurt, cinammon, toasted grains & seeds **\$12**

Leg Ham Toastie

With vine ripened tomato & manchego cheese **\$12**

House Bacon & Egg Roll

House smoked bacon, fried egg, chimichurri on a brioche bun **\$12**

Avocado Toast

On sour-dough toast with a poached egg & baby endive **\$12** add smoked salmon **\$5**

House Potted Yoghurt

Autumn poached fruits & granola **\$15**

Omelette

Sauteed mushroom, rocket, grana padano **\$16**

Haloumi Bruschetta

With fresh tomato on grilled Miche
\$14

Mordeo breakfast

Poached eggs, bacon, chorizo, tomato, avocado & sour dough toast
\$20

Poached free range eggs

Served with freshly roasted tomato & sour dough toast **\$12**

SIDES

Bacon **\$4**, Chorizo **\$4**, Smoked salmon **\$5**, Sautéed spinach **\$4**, Mushrooms **\$4**, Avocado **\$4**

BEVERAGES

Coffee

Single origin Espresso **\$4**, Single origin Long black **\$4.2**, Mocha **\$4.2**, Hot chocolate **\$4.2**, Flat white, Cappuccino, Latte, Macchiato **\$4**,

Teas

English breakfast, Earl Grey, Peppermint, Chamomile flowers **\$4**

Herbal teas

Organic green, Masala chai, liquorice Detox, lemongrass ginger, jasmine pearl **\$4.2**

Drinks

Coke, Coke Zero, Lemonade, Lemon lime & bitters **\$4**
Mineral water continuous pour **\$4.5**

Daily fresh juices \$5