



TOAST

\$8.50

- organic sourdough
- multi-grain
- dense fruit loaf
- seeded gluten free

Served with your choice of:

- rhubarb & raspberry jam
- organic peanut butter (gf)
- vegemite

POWER SEED BIRCHER MUESLI (V)

\$12.50

Traditional rolled oats soaked in yoghurt infused with pure maple syrup & vanilla. Grated apple, pear & orange segments, topped with a "Sunflower & Pepita Power Crunch"

ORGANIC CHIA PUDDING (Vegan)

\$12.50

Chia seed with natural coconut yoghurt, organic coconut milk, served with layers of seasonal poached red summer fruits

SUMMER ACAI BOWL (V)

\$16.50

A delicious smoothie acai bowl, served with fresh banana and berries, sprinkled with chia seed, activated almond flakes and toasted coconut flakes

BACON AND EGG PANINI

\$13.50

Thick cut bacon, free-ranged fried eggs, spinach, house made mayonnaise and Smoults tomato Kasundi, lightly toasted

Please order at  
the counter

AVOCADO SPICE JOURNEY (V)

\$18.50

Avocado hummus, served with toasted wedges of flatbread, Egyptian spiced dukkah, soft boiled egg & evoo

CROQUE, Monsieur/ or Madame

\$16.50

Brioche toast slices, filled with thick-cut Smoults Larder Ham, creamy thyme and black pepper béchamel, melted Gruyere cheese. Served with our Smoults Tomato chutney

- Add an egg for a Croque Madame!

\$18.50

THE MUSHROOMS

\$19.50

Sauteed medley of seasonal mushrooms, served on multi-grain toast with creamy goat's curd, wilted spinach, a soft boiled egg and drizzled with WA Truffle oil.

ADD TO ABOVE: \$4.00 per item

- Avocado
- Bacon
- Soft boiled egg
- Mushrooms
- Smoults tomato chutney

Please order at  
the counter