

BREAKFAST UNTIL 11.00AM

TWO HOUR DINING LIMIT APPLIES

COOKED BREAKFAST

GF...please ask for gluten free options. We use local barn-raised eggs

Picnic Point Big Breakfast –thick cut bacon, cheese kransky, hash brown, grilled field mushroom and tomato, house baked beans, your choice of fried, poached or scrambled eggs and toasted sour dough 22.0

Smashed avocado, cherry tomatoes, red onion & fresh basil on toasted sour dough, Persian feta, dukkha w/ poached eggs 18.5 V

Double smoked leg ham & spinach poached eggs on toasted rye w/ Hollandaise sauce 19.0 or with Smoked Salmon 22.0

Belgian waffles w/ toffee apple, candied macadamia & caramel ice cream 15.5 V

Wild mushroom Benedict, rocket, browned sage butter, poached eggs on toasted rye w/ Béarnaise sauce 19.0 V

Toasted gourmet fruit and nut loaf served w/ butter 9.25

Create your own breakfast by choosing from our add on selection below

Scrambled, poached or fried eggs on rye bread or sour dough 13.0 V

ADD TO YOUR MEAL

- Bacon 5.0 ■ Field Mushrooms 3.9 *GFV* ■ Smashed Avocado 4.0
- Hash brown 3.5 *V* ■ Cheese Kransky 4.0 ■ Grilled Tomato 2.0
- Smoked Salmon 5.0 *G* ■ Haloumi 4.0 ■ Gluten free bread 1.0

Koala Kids Brekky 9.0

Bacon, fried egg, hash brown w/ tomato sauce **OR**
Smashed Avocado, poached egg, cherry tomato on sour dough