

THE CLUB

# BREAKFAST

MENU

## BOWLS

### FARMERS MARKET FRUIT BOWL

M9.9 V10.9

Coyo coconut yoghurt pannacotta, Skoks local raw honey, hemp seeds.

### BYRON STYLE BIRCHER

M14.9 V15.9

Organic oats, sunflower and chia seeds, with apple and dried apricots soaked in turmeric kombucha, and Coyo coconut yoghurt served with pepita seed and date butter and berries.

### MARIANAS GRANOLA

M14.9 V15.9

House made almond, coconut and goji berry granola served with Coyo coconut yoghurt, organic maple syrup and turmeric poached pears.

### HARVEST BOWL

M16.9 V17.9

Grilled pumpkin with snow peas, broccolini and edamame beans sautéed in preserved lemon dressing with tricoloured quinoa, Tuscan kale, beetroot hummus and macadamia and hemp seed dukkha.

+poached eggs 3 +bacon 4 +haloumi 4 +feta 6 +avocado 4 +herbed cream fraiche 4

### TOMAGOYAKI BOWL

M21.9 V22.9

Brown rice topped with grilled salmon, fresh shitake mushroom, nori flakes, pickled cucumber, edamame beans, wakame salad and sesame seeds topped with Tamagoyaki soft scrambled eggs.

+ avocado 4 +bacon 4 +hash browns 4

### ACAI BERRY BOWL

M15.9 V16.9

Sambazon Acai, mix berries and banana with apple juice, fresh fruits and house made granola

### CHOCO NANA NUT BOWL

M15.9 V16.9

Raw cocoa, peanut butter and banana with coconut milk and organic chocolate buckini clusters.

### PINA COLADA BOWL

M14.9 V15.9

Pineapple, Mango, banana and coconut milk topped with tropical fruits and house made granola.

## MAINS

### AVO TOAST

M14.9 V15.9

Avocado on toasted sourdough toast with hemp seed and macadamia dukkha, pickled red onion, popped capers, burnt lemon and sunflower sprouts.

+poached eggs 3 +bacon 4 +haloumi 4 +feta 6 +roasted tomato 4

### CROFFLES

M16.9 V17.9

Croffles with banana brulé, vanilla mascarpone & rhubarb berry compote, candied pecans and organic maple syrup.

+bacon 4

### BANGKOK CRAB OMELETTE

M18.9 V19.9

Blue swimmer crab omelette with charred spring onion, coriander and bean sprout salsa, Thai sriracha, peanuts and toasted sourdough.

+bacon 4 +avocado 4 +tomato 4

### LOX & BAGEL

M19.9 V20.9

House made salmon lox, poached eggs, pickled red onion, popped capers and herbed cream fraiche on a pumpernickel bagel.

+avocado 4 +haloumi 4 +feta 6

### MEXICALI BENNY

M16.90 V17.90

2 poached eggs with pulled pork on zucchini, jalapeno and corn fritters, roasted tomato, and chipotle hollandaise.

+bacon 4 +haloumi 4 +feta 6 +avocado 4

### TURKISH CILBIR

M12.9 V13.9

2 poached eggs with garlic yoghurt, harissa butter, tomato cucumber and radish salad with sumac dressing and toasted sourdough.

+bacon 4 +avocado 4 +tomato 4

### THE BIG B

M23.9 V24.9

2 eggs cooked your way on toasted sourdough with bacon, chipolata sausage, roasted tomato, mushrooms, hash browns and baked beans.

+avocado 4 +haloumi 4 +feta 6

## TOAST

### MULTIGRAIN SOURDOUGH

M5.9 V6.9

Served with butter & choice of plum jam, marmalade, peanut butter, or vegemite.

GF soy and linseed bread +2

### THICK CUT RAISIN TOAST

M5.9 V6.9

Served with butter & choice of plum jam, marmalade, peanut butter, or vegemite.

## KIDS

### CHOCO NANA NUT

M8.9 V9.9

Chocolate, peanut butter and banana smoothie bowl with coconut milk and organic chocolate clusters.

### DIPPY EGGS

M6.9 V7.9

2 soft boiled eggs with focaccia soldiers.

+bacon 4

### THE MINI B

M8.9 V9.9

Poached egg on toasted sourdough with bacon, hash brown and baked beans.

### KIDDY CROFFLES

M9.9 V10.9

Croffles with banana brulé, vanilla mascarpone, rhubarb berry compote, candied pecans and organic maple

### PANCAKE STACK

M9.9 V10.9

Mini buttermilk pancake stack and chocolate sauce, berries and vanilla icecream.

### ADD TO YOUR BREAKFAST

Tomato +4, Avo +4, Bacon +4, Haloumi +4, Feta +6, Smoked Salmon +6, Hash Browns +4, Chipolata +4, Baked Beans +4, Herbed Cream Fraiche +3.