



All Day Menu

LIGHT CLASSICS

Sonoma Bakery sourdough toast (country white or wholemeal) served with your choice of housemade mixed berry and vanilla jam, marmalade, honey, peanut butter, or vegemite (v) (gfr) \$9

Orange & cranberry fruit toast (v) \$10

Muse-li – Whole grains, dried fruit, nuts & seeds, served with milk, Greek yoghurt, apricot compote, goji berries & fresh berries (v) (dfr) \$16

Breakfast burger – hand-cut local bacon, fried egg, melted Swiss cheese, cos lettuce & housemade tomato relish on a Sonoma milk bun (gfr) \$16

Mediterranean overnight oats with peach compote, tahini, Greek yoghurt & pistachio crumb (v) (dfr) \$18

EGGS YOUR WAY \$15

Two free-range eggs poached, scrambled or fried served with Sonoma Bakery sourdough toast (country white or wholemeal) or Turkish bread (v) (gfr) (dfr)

SIDES

La Bakehouse Exquisite gluten free bread \$2

Sriracha hollandaise sauce - Housemade chilli jam \$2

Extra egg - Sheeps milk fetta - Cumin & pink peppercorn roast tomato \$4

Avocado - Broccolini \$5

Grilled haloumi - Roasted garlic & thyme mushrooms \$6

Hand-cut local bacon \$7

Smoked salmon \$8

MORE SUBSTANTIAL FARE

Brioche French toast, macerated strawberries, pomegranate molasses, mascarpone, almond crumb, sumac & banana jam (v) (gfr) \$25

Sriracha Eggs Benedict – two poached eggs on master stock braised pulled ham hock, toasted sourdough, sriracha hollandaise (gfr) \$25

Smashed avocado toast with two poached eggs, ricotta, chilli jam, pepitas, puffed rice & spice mix (v) (gfr) (dfr) \$24

Çilbir (*chil-ber*) – poached eggs, Alepo spiced chilli butter, herb yoghurt, roast capsicum, sesame seeds & toasted Turkish bread (v) (gfr) \$22

Indonesian-style nasi goreng with king prawns, marinated chicken, green peas, fried egg, cucumber, lime, coriander & fried shallots (df) (gfr) \$28

Muse signature twice-baked cheddar & smoked ham soufflé served with sourdough toast \$25

Grilled chicken & haloumi flatbread with tahini yoghurt, cucumber, za'atar and pickled red onion (gfr) (dfr) \$26

The Muse Steak Sandwich – slow-braised beef brisket, caramelized onion, provolone cheese, housemade tomato relish, mayonnaise & rocket, served with potato crisps (gfr) (dfr) \$28

Mixed leaf, beetroot, sugar snap pea, & butter bean Summer salad, toasted macadmaia nut, sheeps milk fetta, sherry vinaigrette (gf) (dfr) \$25

(v) = Vegetarian (gf) = Gluten free (gfr) = Gluten free on request

(df) = Dairy free (dfr) = Dairy free on request

Most vegetarian dishes can be modified to suit vegan diets. While we take every effort to cater to those with allergies and dietary requirements, please note that nuts, dairy and gluten are used in the kitchen. As such trace amounts may be present in all dishes. Alterations to the menu may incur an additional charge.

Split bills possible. 10% Sunday surcharge 15% Public Holiday surcharge