



All Day Menu

LIGHT CLASSICS

Sonoma Bakery sourdough toast with choice of housemade mixed berry & vanilla jam, marmalade, peanut butter, honey 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 strawberries (v) (dfr)	\$16
Breakfast burger – hand-cut local bacon, fried egg, 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

Two free-range eggs (poached, scrambled or fried) served with white or wholemeal Sonoma Bakery sourdough or Turkish bread (v) (gfr)	\$15
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SIDES

Gluten free bread	\$2
Sriracha hollandaise - Chilli jam	\$2
Extra egg - Sheeps milk fetta - Fresh sliced tomato	\$4
Avocado - Baby spinach	\$5
Haloumi - Roast garlic & thyme mushrooms	\$6
Hand-cut local bacon - Pork & fennel sausage	\$7
Smoked salmon	\$8

MORE SUBSTANTIAL FARE

French toast with macerated strawberries, pomegranate molasses, mascarpone, almond crumb, sumac & banana jam (v) (gfr)	\$25
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Christmas Eggs Benedict (gfr) – two poached eggs & honey-glazed leg ham on an English muffin with classic hollandaise, pomegranate & redgum smoked sea salt	\$25
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Smashed avocado toast with two poached eggs, ricotta, chilli jam, pepitas, puffed rice & spice mix (v) (gfr)	\$22
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Cilbir (<i>chil-ber</i>) – poached eggs with chilli butter, herb yoghurt, roast capsicum, sesame seeds & toasted Turkish bread (v) (gfr)	\$22
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Indonesian-style nasi goreng with king prawns, chicken, green peas, fried egg, cucumber, lime, coriander & fried shallots (df)	\$28
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Twice-baked cheddar & smoked ham soufflé with sourdough toast	\$25
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Grilled chicken & haloumi flatbread with tahini yoghurt, cucumber, za'atar and pickled red onion (add a poached egg \$4) (gfr)	\$26
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The Muse Steak Sandwich – slow-braised beef brisket, caramelized onion, provolone cheese, housemade tomato relish, mayonnaise & rocket, served with potato crisps (gfr)	\$28
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Classic banana split, served with chocolate sauce and peanuts	\$15
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(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
A 10% surcharge will be applied to groups of ten or more*