

## BREAKFAST

7:30am - 11:30am

Toasted Iggy's sourdough, butter & mixed berry jam or house made vegemite (v)	8
Toasted banana bread, wattleseed cream, berries (v)	11
'Ducks' granola, lemon myrtle yogurt, mango, passionfruit, toasted macadamias (v, n)	15
Turmeric fried brown rice, pickled carrot, spring onion, chilli, crisp eschallots, cashews, fried egg (gf, df, v, n) <i>add salmon pastrami 6</i>	19
Heirloom tomatoes on toasted sourdough, macadamia cheese, red onion & basil salad, green tahini, hemp seed dukkah (vg, df, n) <i>add poached eggs 5</i>	19
Curried eggs on toast, bacon, chilli oil, roast tomato, house pickles & herbs (df) <i>add corn fritters 5</i>	19
Breakfast roll, bacon, chilli jam, fried egg, slaw, mayo <i>add guacamole 5</i>	15
Salmon pastrami, pickled beets, poached eggs, dill, horseradish, toasted sourdough (df)	22
Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh, poached eggs (v)	22
Black sausage, onion ketchup, toasted sourdough, rocket & apple slaw, fennel crunch, fried egg (df)	23

### EXTRAS

Bacon / black sausage	6
Two eggs / guacamole	5
Corn fritters / salmon pastrami	6
Roasted tomato / Spring Wellness gluten-free bread	2.5
Baked treats - see the cabinet for today's selection	

### BREAKFAST COCKTAILS

alcoholic beverages available after 10am

Bloody Mary - Wyborowa vodka, tomato juice, house made hot sauce, Worcestershire sauce, lemon & pickle	15
'Ducks' Mimosa - sparkling, orange juice & burnt orange syrup	12
Bellini - sparkling, elderflower syrup	12

## DRINKS

### COFFEE - SINGLE O

Black - rotating single origin	4
White - killer bee blend, our coffee blend is fair trade	4
Extra shot / large / soy / decaf	0.5
Macadamia / oat milk	1
Light roast cold brew / batch brew	5

### COLD PRESSED JUICES

Orange	8
Cloudy apple	8
Watermelon, apple, strawberry, pomegranate, lime	9
Green apple, celery, pear, capsicum, kale, spinach, lemon, ginger	9

### TEA BY THREE BLUE DUCKS

Inner calm - chamomile, peppermint, lemon balm, passionflower	5
Immuno-boost - echinacea, spearmint, ginger, lemongrass, lemon myrtle	5
Detoxify - dandelion, liquorice, nettle, verbena, calendula, eucalyptus	5
Ginger zing - ginger, lemongrass, hibiscus, lemon myrtle, calendula	5
Energy kick - ginkgo, gotu kola, oat straw, rose root, peppermint, ginseng	5
Misty farm - peppermint, elderflower, rosehip, lemon myrtle, hibiscus	5
Plus all the usual suspects	5
English breakfast, earl grey, sencha, jasmine	

### SMOOTHIES & MILKSHAKES

Milkshakes: chocolate, strawberry, vanilla	7
Green smoothie - spinach, apple, mango, coconut water, lemon, honey, mint & cashews (df, n)	9
Cherry, cacao & mint smoothie - blueberries, coconut, honey (df)	10
Golden smoothie - ginger, turmeric, banana, macadamia milk, honey, cashews (df, n)	10

### MOCKTAILS & KOMBUCHA

Watermelon & lychee cooler	9
Strawberry, apple & elderflower spritz	9
The Bucha of Byron Kombucha - ginger / lemon myrtle	9
House made lemonade - ask your waiter for today's infusion!	8

### CHAI

Sticky Chai Pot - wet chai by Chamellia	6
Rooibos chai - House blend chai by Three Blue Ducks (cf)	5

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free  
Alterations to the menu are respectfully declined (dietary requirements excepted) on the weekend

Please note all card payments will incur a 0.9% surcharge

A 10% surcharge on Sundays and 15% on public holidays will be applied