

Served until 12



## BREAKFAST



Locally baked sourdough with a choice of house made jam or marmalade or local honey or vegemite (VGO)	6.5
Gluten free fruit toast served with butter and local honey (VGO)	8.5
LA BIMBA BIRCHER - moist muesli of rolled oats, apricots, currants, almonds, grated pear, schulz organic yoghurt and local honey (VGO)	12
Biodynamic brown rice porridge, rose, pistachio and saffron pear (VGO)	14
PANCAKES - maple syrup and ice cream	14
baked apple, caramel and schulz double cream	16
Sourdough with barham avocado, sprouts and lemon (VGO)	14
EGGS BENEDICT - poached eggs, smoked ham, hollandaise and toast	16
Eggs La Bimba - poached eggs, cured ocean trout, spinach, hollandaise and toast	19
VEGETARIAN GOURMET - poached eggs, vine ripened tomato, avocado, labne and toast	20
TURKISH EGGS - eggs baked in a spiced napoli finished with coriander and cacik	16
FARMERS BREAKFAST - fried eggs, bacon, sausage, tomato and beans	22
GREEN PANCAKES - field mushroom, asparagus, labne and pesto	22
BREAKFAST BURRITO- scrambled eggs, beans, avocado and tomato wrapped in a tortilla	17
BREAKFAST TEL AVIV - warm pita, hummus, boiled eggs, cilantro, red onion and paprika	15



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EGGS ON TOAST	poached, fried or scrambled	9.5
Extras each	house made hollandaise, toast, pesto	3
	spinach, house made baked beans, egg	3.5
	sausage, field mushrooms, labne	4
	vine ripened tomato, istra bacon	4.5
	cured ocean trout, avocado	5
Meals are available with gluten free bread from GF precinct		2
Vegan option available (VGO)		