

THE CLUB

BREAKFAST

MENU

BOWLS

FARMERS MARKET FRUIT BOWL (GF, DF, VG)

M9.9 V10.9

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

BYRON STYLE BIRCHER (VE)

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 (VE)

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 (VE, GF)

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 4 +avocado 4
+herbed cream fraiche 4

TOMAGOYAKI BOWL (GF, DF)

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 (DF, VE)

M15.9 V16.9

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

CHOCO NANA NUT BOWL (DF, VG)

M15.9 V16.9

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

PINA COLADA BOWL (DF, VE)

M14.9 V15.9

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

MAINS

AVO TOAST (VE, DF)

M14.9 V15.9

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

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

CROFFLES (VG)

M19.9 V20.9

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

+bacon 4 +vanilla ice cream 3

BANGKOK CRAB OMELETTE (DF)

M18.9 V19.9

Blue swimmer crab omelette with charred spring onion, coriander and bean sprout salsa, spicy 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 4

MEXICALI BENNY

M16.9 V17.9

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

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

TURKISH CILBIR (VG)

M14.9 V15.9

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 (DF)

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 4

SMALLER

BACON & EGGS (DF)

M12.9 V13.9

Bacon & two eggs cooked your way on toasted sourdough.

GF soy and linseed bread +2

MULTIGRAIN SOURDOUGH (VG)

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 (VG)

M5.9 V6.9

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

KIDS

DIPPY EGGS (DF, VG)

M6.9 V7.9

2 soft boiled eggs with focaccia soldiers.

+bacon 4

THE MINI B (DF)

M8.9 V9.9

Poached egg on toasted sourdough with bacon, hash brown.

KIDDY CROFFLES (VG)

M9.9 V10.9

Croffles with organic maple syrup, berries, vanilla ice cream.

PANCAKE STACK (VG)

M9.9 V10.9

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

SMOOTHIES

M9.9 V10.9

BERRY GO ROUND (VE, GF, DF)

Mixed berries with apple juice, fresh strawberry and chia seeds.

PASH 'N' SHOOT (VE, GF, DF)

Passionfruit, pineapple and mango with coconut water, and Coyo coconut yoghurt.

KALE KICKER (VE, GF, DF)

Green smoothie with kale, spinach and mango with apple juice and Coyo coconut yoghurt.

ADD TO YOUR BREAKFAST

Tomato +4, Avocado +4, Bacon +4, Haloumi +4, Feta +4, Smoked Salmon +6, Hash Browns +4, Two Eggs Your Way +3 Chipolata +4, Baked Beans +4, Herbed Cream Fraiche +4.

BREAKFAST SERVED BETWEEN 7AM-11AM