

BREAKFAST

lotus muffins/friands	6.0/5.5
croissant w/spreads	7.5
toast sonoma sourdough, turkish w/ spreads	7.5
organic fruit & nut toast fig, raisin, cranberry & honeycomb butter	9.9
organic banana bread cinnamon butter 1 piece	13.5
locally smoked ham & cheese croissant	8.5
organic acai bowl granola crunch, toasted coconut & fruit	13.9
breakfast porridge slow cooked organic oats w/ banana, honey, almonds & chia seeds	17.9
buttermilk pancakes maple glazed banana, macadamia crumble & coconut yoghurt	17.9
waffles w/ crispy bacon, maple syrup, vanilla bean ice cream	24.9
waffles w/ nutella, bananas, marshmallow & vanilla bean ice-cream	24.9
mushroom, tomato bruschetta onion jam, greek feta & pesto	24.9
earth bowl maple pumpkin, spinach, dukkha, charred zucchini, avocado, warm quinoa, kimchi, toasted pepitas & sunflower seeds, haloumi & beetroot hummus	25.9
add egg	25.9
add smoked salmon	26.5
sweetcorn cakes poached eggs, chorizo, avocado, blistered tomatoes, caramelised onion, balsamic dressing	26.5

toasted double egg & double bacon turkish roll ^{GFO} tasty cheese, tomato jam & spinach	18.9
house made baked beans ^{GFO/V} sourdough, poached eggs, bacon & greek feta	25.9
smashed avo ^{GFO/V/VE} lime, feta, sea salt & dukkha	19.9
house made savoury mince roasted tomato, free range fried egg & toast	25.9
eggs benedict on toasted turkish ^{GFO} bacon	25.9
leg ham benedict	25.9
asparagus & spinach	25.9
slow cooked pork & caramelised onion	26.9
smoked salmon	26.9
veggie lovers ^{GFO/V} poached eggs, avocado, buttered spinach, roast tomato, mushroom, tomato jam & sourdough	26.9
free range egg white omelette ^{GFO/V} spinach, roast tomato, sweet onion, feta & mushrooms served w sourdough (this takes a little longer to make)	27.9
herbed potato rosti ^{GFO} pulled pork, fried eggs, spinach, onion & spiced relish	26.5
roast pumpkin ^{GFO/V} poached eggs, haloumi, rocket, blistered tomatoes, sweet onion & sourdough	26.5
lotus breakfast ^{GFO} eggs of your choice, bacon, chipolatas, tomato, mushrooms, hash brown & turkish toast	27.9

CREATE YOUR OWN

choose your toast	
free range eggs (poached, scrambled, fried)	16.5
bacon / chorizo / chipolata sausages / ham	5.5
avocado / roast tomato / asparagus / mushrooms	4.5
haloumi / greek feta / baked beans	4.5
hashbrown	4.0
free range eggs	4.5
potato rosti	4.5
smoked salmon	6.9
gluten free toast	2.5

VE = vegan option available | V = vegetarian options available | gf: gluten free | gfo: gluten free option available

fully licensed

sorry, we do not split bills.

15% surcharge applies on public holidays.

Please be aware that all care is taken when catering for special dietary needs. Please be aware that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Your requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.