

Breakfast

Paris to Go 21
Freshly baked croissant, pan au chocolate
& cinnamon swirl

Smashed Avo 23
Poached egg, avocado, feta, radish, fried mint,
Sonoma sourdough

Truffled Egg 25
Truffle mascarpone, sunny side up, spinach,
grana padano, Sonoma sourdough

Salmon Brioche 29
Tasmanian smoked salmon, cucumber, dill,
vannella stracciatella, lemon myrtle, crushed pepper, brioche

Eggs Benedict 25
Onion marmalade, baby spinach, poached egg,
hollandaise, english muffin

Sonoma's Honey Spice Granola 23
Seasonal fruit, agave syrup, greek yoghurt
Swap coconut yoghurt \$3

Maple Butter & Pancakes 25
Chantilly cream, cultured butter, maple syrup,
banana jam

Mushroom on Toast 25
Flat Mushroom, Mushroom pate, feta cheese,
boiled egg

Make it Vegan with Macadamia spread & Soy based Parmesan

Big Breakfast 35
Eggs Your Way, Hash Brown, Spinach, Streaky
Bacon, Tomato, Mushroom, Chicken Chipolatas,
Sonoma Sourdough Toas

Add On 6
Tasmanian smoked salmon
Chicken chipolata
Streaky bacon
Avocado
Hash browns

Beverages

Barista Coffees 6

Dilmah Full Bodied Tea 6
English breakfast
Earl grey
Peppermint
Chamomile
Ceylon green tea with jasmine
Rose with French vanilla

Juices 6.5
Choice of:
Apple
Orange
Tomato
Cranberry
Pineapple

Fresh Smoothies 13
Pineapple, coconut & oat milk
Acai, berry & hemp smoothie



Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

All credit cards incur a 1.4% surcharge. Please note a 10% service charge applies to all tables of 8 or more people. A 10% surcharge will also apply on Sunday's and public holidays. Menu subject to seasonal availability.