

SPRING BREAKFAST MENU

8.30am - 11.15am

Rosebery

BREAKFAST COCKTAILS (10AM- 12PM)

Badass Bloody Mary | 14
Wyborowa vodka, Duck's hot sauce, tomato juice, lemon, chilli

The Smokin' Mary | 15
Wyborowa Vodka, pepper berry smoked tomato juice, lemon, chilli, olives

Mimosa | 12
Orange juice, prosecco

BREAKFAST

Toasted sourdough, cultured butter, Oomite (v) | 12

Eggs your way, toasted sourdough, herb salad (df, v) | 17
+ bacon | 8

Bacon & free-range fried egg roll, cheddar, apple & herb slaw,
bacon jam, aioli, chilli | 20

Eggs Benedict, smoked bacon, sourdough muffin, yuzu hollandaise | 24

Avocado, coriander, lime, pickled chilli, toasted sourdough (df, v, vg) | 19
+ two poached eggs | 6

Corn fritters, guacamole, poached eggs, fermented cabbage, jalapeño,
labneh, herb salad (v) | 26

Buttermilk waffles, whipped maple butter, roasted strawberries (v) | 20
+ bacon | 8

Smoked chorizo & chickpea baked eggs, Persian fetta, flatbread | 24

EXTRAS

+ bacon, chorizo | 8

+ two eggs | 6

+ avocado, flatbread | 4

+ swap sourdough for MessySpoon GF
bread | 3

+ smoked salmon 12

NON-ALC COCKTAILS

Virgin Mary | 14
Duck's hot sauce, tomato, lemon, chilli

Virgin Mimosa | 12
Orange juice, Lyre's non-alcoholic sparkling

Ambrosia Fizz | 14
Grapefruit shrub, lemon, soda

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: VG ON REQUEST

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.

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COFFEE - SINGLE O

White coffee made using Killerbee blend fair trade coffee from Single O. Our black coffee is made using a rotating single origin, ask our friendly staff for details.

Espresso, macchiato, piccolo, flat white, cappuccino, latte | 5

Hot chocolate, mocha | 5

Double espresso, long macchiato | 5

Iced long black, iced latte, iced mocha | 6

Cold brew, batch brew | 5.5

+ Minor Figures Oat, Happy Soy Boy, large | 1

+ macamilk | 1.5

+ extra shot, decaf | 1

TEA BY THREE BLUE DUCKS | 6

Inner calm | chamomile, peppermint, lemon balm, passionflower

Immuno-boost | echinacea, spearmint, ginger, lemongrass, lemon myrtle

Detoxify | dandelion, liquorice, nettle, verbena, calendula, eucalyptus

Ginger zing | ginger, lemongrass, hibiscus, lemon myrtle, calendula

Energy kick | ginkgo, gotu kola, oat straw, rose root, peppermint, ginseng

Misty farm | peppermint, elderflower, rosehip, lemon myrtle, hibiscus

Plus all the usual suspects | english breakfast, earl grey, sencha, jasmine

CHAI

Sticky Chai | wet chai by Chamellia | 6.5

Rooibos chai | house blend chai by Three Blue Ducks (cf) | 6

Organic dandelion chicory latte | 6.5

Matcha latte | 6.5

COLD DRINKS

Sparkling water | unlimited 5pp

Capi cola, dry tonic, lemonade, ginger ale | 8

House-made lemon, lime & bitters, House-made lemonade | 7

House-made ginger beer | 8

ALLIE'S COLD PRESSED JUICES | 10

Valencia orange

Green apple, ginger, lemon

Watermelon, apple, strawberry, pomegranate, lime

Celery, green apple, spinach, lemon, ginger, botanicals

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