

BREAKFAST MENU

CAFE BREAKFAST 65

Choice of eggs, sautéed mushrooms, slow roasted rosa tomatoes with crispy organic bacon and served with your choice of bread.

EMERALD 78

Steamed broccoli, green beans, lentils, peas, baby spinach leaves, watercress and roasted sunflower seeds tossed with a creamy basil and mascarpone dressing with poached eggs and your choice of homemade bread.

BACON & HALLOUMI 85

Grilled halloumi with crispy bacon, mixed greens topped with avocado and a balsamic glaze with your choice of eggs and bread.

SMOKED SALMON 108

Smoked salmon dressed with zucchini and quinoa fritters, baby spinach, asparagus spears, avocado, feta and dill mascarpone. Served with your choice of eggs and bread.

BUNNY CHOW 76

Curried chicken livers, pan fried with garlic, onion, chilli and tomato, served with scrambled eggs with a toasty homemade brioche bun topped with coriander and mango atchar.

COUNTRY 82

Homemade bread topped with hummus, rocket, poached eggs and bacon topped with avocado, sun-dried tomato, ricotta creme fraiche.

CLASSIC SOUFFLÉ OMELETTE 69

With ham, cheese and tomato.

SPINACH SOUFFLÉ OMELETTE 85

With dill, spring onion, mozzarella, cheddar and parmesan.

CROQUE MONSIEUR 68

French cafe style hot sourdough sandwich stuffed with smoked ham, gruyere cheese, mozzarella, topped with béchamel and parmesan cheese.

OATS 49

Rolled oats with banana, fresh berries, cinnamon and organic honey.

MUESLI 59

Toasted muesli with Greek yoghurt, topped with seasonal fruits,

SMOOTHIE SUPER BOWL 65

A light healthy morning pick me up of bananas, blueberry, Chia seeds, and almond milk.

CAPRESE TOASTIE 68

Creamy mozzarella, tomato and basil pesto.