

# LIGHTS IN THE ATTIC

Served all day

## SOMETHING LIGHTER

- GF\* 8.0 House made jams & butter on toast / brioche, sourdough, multigrain, pumpkin bread
- 8.0 Fruit toast w/ choice of spread
- GF\* 10.5 Free range eggs your way on toast (poached, fried, scrambled)
- 9.5 Egg & bacon roll on pumpkin bun
- VE 13.5 Yuzu apricot bircher muesli w/ seasonal fruits & yuzu jam
- VE/GF 17.5 Passionfruit mango granola w/ mango snow, vanilla coconut yoghurt & passionfruit coulis
- VE/GF 14.0 Green smoothie bowl w/ kiwi, granola, banana, spinach, apple & popping candy
- GF\* 12.5 Reuben Sandwich w/ sauerkraut, Swiss cheese, dill cucumber, horseradish mayo & honey mustard  
+ \$4 – w/ Fries
- 13.5 Turkey, brie & avocado baguette w/ cranberry sauce & roquette
- V 10.5 Roast vegetable wrap w/ eggplant, capsicum, feta, sundried tomato, pesto & balsamic
- GF\*/V 13.5 Brekky bruschetta two ways w/ buffalo mozzarella & reduced balsamic glaze on sourdough. One slice pesto base, one slice beetroot hummus base

## KIDDIES

- GF\* 7.0 Vegemite & cheese toastie
- 9.0 Kids brekky - Slice of toast w/ one piece of bacon, egg & hash brown
- GF\* 7.0 Ham & cheese toastie

**GF / V / VE**  
Gluten Free / Vegetarian / Vegan Friendly  
**GF\* / V\***  
Can be made gluten free / vegetarian

Please inform our staff of any dietary requirements; while we will try our best to accommodate, please no changes to the menu. All our eggs are free range, Gamze Smokehouse meats are free range, chemical free & cured with celery extract

Served all day

## SOMETHING MORE

- V 17.5 BANOFFEE WAFFLE BOWL – Banoffee cream, vanilla ice cream, milo soil, jaffa sauce, fresh berries topped w/ isomalt candy
  - V 16.5 PB & J FRENCH TOAST – Peanut butter cream, maple candied bacon, berry compote, fairy floss & candied pecan
  - GF\* 18.5 SWEET BENNY – Sweet potato hash browns, smoked salmon, poached eggs & hollandaise on a green pea puree w/ beetroot & buckwheat crisp
  - 19.5 BIRDS NEST – Scotch eggs on potato nest, chilli beans base w/ grated parmesan & fried kale
  - 18.5 FINDING NEMO – Smoked salmon, scrambled eggs, edamame beans, w/ katsuobushi, furikake seasoning & tobiko mayo on pumpkin toast
  - VE/GF\* 19.5 LIGHTS OUT BREKKY – Eggs your way on toast w/ feta, avocado, grilled tomatoes, grilled spinach, grilled mushrooms  
+ \$4 – w/ Assorted meats (bacon, kransky & corned beef)
  - VE 17.0 SUPER FREAK – Freekah, pickled cauliflower, broccoli, diced beetroot topped w/ pumpkin & sunflower seeds  
+ \$4 – w/ Smoked chicken
  - VE/GF 16.5 QUINOA CUBE SMASH – Apple, mint & coriander smashed avocado w/ potato & quinoa cubes, pickled kohlrabi, aged balsamic tapenade & hazelnut dukkah
  - VE/GF 18.5 NOURISH BOWL – Beetroot cured tofu cubes, kimchi, pickled carrot, avocado, edamame, corn, fried shallots on purple rice  
+ \$6 – w/ Cubed tuna sashimi  
+ \$4 – w/ Truffle egg parfait
  - 17.5 FRANK'S CHICKEN BURGER – Panko fried chicken, jalapeno cheddar, pickled green tomatoes & sundried tomato mayo on pumpkin bun w/ fries & Frank's hot sauce
  - 22 PORK BELLY RISOTTO – Oyster mushroom, tomato & green bean risotto topped w/ slow cooked pork belly & honey soy
- 
- 1.0 Jam / Nutella / Vegemite / Peanut butter / Sauces – Frank's chilli sauce / Texas BBQ / Ketchup / Garlic mayo / Sundried tomato mayo / Honey mustard / Chipotle mayo
  - 3.0 Extra egg / Extra toast / Hollandaise / Tomato concasse / Chilli jam
  - 4.0 Grilled spinach / Grilled tomatoes / Grilled mushroom / Baked beans / Beetroot tofu / Feta / Avocado / Hash brown (sweet potato/potato)
  - 5.0 Bacon / Kransky / Corned beef / Grilled haloumi / Smoked chicken / Smoked salmon / Smashed apple, mint & coriander avocado / Fries (sweet potato/potato)

## SIDES