

# STH CENTRAL

## GOOD MORNING: EAT

**Hamptons Bakery Toast** (sourdough, multigrain, GF) house made jam, vegemite / 6.5

- Four pillars gin marmalade +1

**Whipped Ricotta Waffle** – Rooftop honey, summer berries / 15

**Crunchy Bircher** – seasonal berries, mint, lemon curd, hazelnuts / 14

**Sth Smash** - Avocado, capers, pickled onion, lemon, poached egg, multigrain / 16

- Add smoked salmon +5

**Buttered Greens** – Asparagus, avocado, zucchini, kale, peas, poached egg, feta / 18

**Breakfast Gnocchi** - Smoked salmon tartare, beetroot, poached egg, lemon / 21

**B.L.A.T.** – Bacon, cos, avocado, wood smoked tomato, garlic aioli, comte / 16

- Add fried egg +3

**Eggs** - Poached, fried or scrambled on toast (sourdough, multigrain, GF) / 10.5

## EXTRAS:

avocado 5 / greens 5 / heirloom tomatoes 3

Yarra Valley Persian feta 4.5 / egg 3 / smoked salmon 5 / bacon 5

## DRINK

Milla's farm orange or apple juice / 5

Banana Smoothie – Banana, honey, cinnamon, yoghurt, almond milk / 9

Berry Smoothie - Mixed berries, banana, almond milk, honey, mint, lemon / 9

## SOMETHING SPECIAL

Virgin Mary / 8

Bloody Mary / 14

Espresso Martini / 14

Mimosa - Prosecco, Milla's OJ / 12

Breakfast Martini - West winds Gin, lemon, marmalade, mint / 15

Dal Zotto Prosecco (King Valley, VIC) / 10

Perrier Jouet Grand Brut (Champagne) / 19

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**Bottomless Brunch** – \$30 for 2 hours of all the brunch cocktails you desire –  
Saturday & Sunday - Mimosas | Bloody Marys | Espresso Martini