

BREAKFAST MENU

Brisbane

BREAKFAST

Croissant, mixed berry jam, cultured butter (v) | 8

Toasted sourdough, house made Ducksmite, cultured butter (v) | 8

Coconut chia bircher, rhubarb, apple, mint, almonds (gf, df, vg, n) | 18

Seasonal fruit, Davidson plum yoghurt, bird seed mix, bronze fennel (gf, v, n) | 19

Avocado hummus, poached eggs, smoked corn salsa, pickled chilli, toasted nori, herbs, sourdough (df, v) | 23

Lemon & yoghurt pancake, port poached pear, white chocolate mousse, maple syrup, cacao nibs | 18

Spanner crab scramble, papaya & beansprouts salad, cashews, chilli toast (df, n) | 27

Harissa scrambled eggs, grilled chorizo, pickles, red onion, herbs, sourdough (df) | 24

Brekky roll, bacon, chilli jam, fried egg, slaw, mayo | 18 + avocado | 6

Hay smoked salmon, poached eggs, dill yoghurt, pickled cucumber, fennel, lemon, sourdough toast | 26 + avocado | 6

Poached, fried, scrambled eggs on sourdough, basil, cherry tomato & red onion salsa (df, v) 16 + avocado | 6 + bacon | 6

EXTRAS

+ Avocado, bacon, chorizo, salmon | 6 + Gluten free bread | 2.5

+ Two eggs, oven roasted tomato | 5

MOCKTAILS

Blue Ruin - Blueberry infused Lyres Agava Spirit, verjus, lime leaf, agave, salt | 17

Ambrosia Fizz - grapefruit, vanilla, orange blossom, lemon, soda | 12

Noperol Spritz - Lyre's Italian spritz, Lyre's non-alcoholic prosecco, soda | 16

SMOOTHIES & SHAKES

Mango smoothie - mango, macadamia butter, turmeric, ginger, orange (vg, df, n) | 12

Banana smoothie - banana, soaked dates, cashew butter, cinnamon, oat mylk (vg, df, n) | 12

Chocolate or vanilla milkshake | 7

Iced chocolate & ice cream | 8.5

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS
A surcharge of 10% on Sundays and 15% on public holidays will be applied.
Alterations to menus are respectfully declined (dietary requirements excepted).
Card payments incur a 1.5% surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.

COFFEE - SINGLE 0

Black - rotating single origin, long black | 4.5

White - killer bee blend, fair trade coffee | 4.8

Espresso, long black | 4.5

Iced latte, iced Black | 5.3

Iced coffee, iced mocha with ice-cream | 8.5

Batch brew | 5

Mocha | 5.5

+ Almond milk, Happy Soy, oat milk | 1

+ Large, extra shot | 1

+ Honey, milk on side | 0.5

TEA BY THREE BLUE DUCKS | 5.5

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

HOT BEVERAGES

Sticky Chai Pot - wet chai by Chamellia | 5.5

Rooibos chai - House blend chai by Three Blue Ducks (cf) | 5.5

Hot chocolate | 5.5

SOFT DRINKS

Valencia orange juice | 9

Green apple, ginger & lemon juice | 9

Watermelon, apple, strawberry & lime juice | 9

Capi cola, grapefruit, ginger ale | 5

House-made lemonade, lemon, lime & bitters or ginger beer | 9