

# ALLUVIAL

## BREAKFAST MENU

### AVOCADO AND EGGS

SMASHED AVOCADO ON SOURDOUGH, WITH TWO EGGS ANY STYLE, BALASMIC GLAZE AND OLIVE OIL **20**

### SPANISH OMELETTE

DICED POTATO, CAPSICUM, SPANISH ONION, HAM, CHEDDAR CHEESE. SERVED WITH WILD ROCKET ON RYE BREAD **22**

### BENEDICT BURGERS

DOUBLE CHARCOAL BRIOCHE SLIDER ROLLS, WITH TRIPLE-SMOKED HAM, POACHED EGGS AND HOLLANDAISE SAUCE **24**

### DOWN TOWN FLORENTINE

GRUYÈRE MORNAY OVER POACHED EGGS, SERVED WITH SMOKED SALMON AND SPINACH ON OUR BAKERS MUFFIN **24**

### POMME ROSTI AND SMOKED SALMON

SMOKED SALMON, TWO POACHED EGGS, SLICED AVOCADO, GOATS CURD AND BEET COULIS ON POTATO ROSTI **26**

### MARKET FRITTERS

ZUCCHINI FRITTERS, BLISTERED TOMATO RELISH, DUKKHA SPICED CRUSHED CHICK PEA PUREE AND TWO POACHED EGGS **26**

## SEASONAL SIDES 5

ENGLISH BACON

CHICKEN MUSTARD SEED SAUSAGE

ROASTED TOMATO

MUSHROOMS

FETTA CHEESE

SMOKED TASMANIAN SALMON

SMASHED AVOCADO

HALLOUMI CHEESE

### BREAKFAST BURITTO

SCRAMBLED EGGS, TOMATILLO SALSA VERDE, SMASHED AVOCADO, WRAPPED IN A CHAR GRILLED TORTILLA **24**

### NUTELLA CHIA PUDDING

ALMOND MILK SOAKED CHIA, NUTELLA MOUSSE, SERVED WITH FRESH LOCAL BERRIES AND ALMOND FLAKES **22**

### SHAKSHURA POT

BAKED EGGS, SMOKY HARISSA SPICED TOMATO SAUCE, RED BELL PEPPERS, SPINACH, TZATZIKI AND TORTILLA STRIPS **26**

### HOTCAKES

FLUFFY HOTCAKES WITH SOFT WHIPPED CREAM, FRESH BERRIES, NUTS, SEEDS AND MAPLE SYRUP **20**

### FRUIT PLATTER

SEASONAL FRESH FRUIT, SERVED WITH A SIDE OF LOW FAT NATURAL GREEK YOGHURT AND FRESH BABY HERBS **17**

### BANANA AND BERRY OATMEAL

FRESH MADE OATMEAL, SERVED WITH BANANA, FRESH LOCAL BERRIES, HONEY AND ALMOND FLAKES **20**

PLEASE ADVISE ONE OF OUR STAFF MEMBERS IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS