

from 8 am - 11.30 am

baked

Fresh baked muffin V GF DF 22

Breakfast loaf V GF DF with flaxseed, sweet potato, cashews, dates & grated coconut served with raw jam 25

Banana bread V GF NF with cinnamon butter 25

Croissant NF
plain 25
matcha & almond 42
organic ham & cheese 69

Bagel V NF 25
toasted with butter & jam 38
cream cheese

fruits & sweet

Seasonal fruits GF NF with fresh coconut & lemongrass 40

Matcha & mango muesli bowl 68
with coconut yogurt, berry coulis & seasonal fruits
with GF granola nut mix +15

WAMMcakes V GF NF 68
pumpkin pancakes stack layered with bananas and doused in Balinese dark chocolate sauce with whipped coconut cream
add vanilla ice cream +25

smoothie bowls

Peanut butter & chocolate GF 68
banana, cashew, tahini, vanilla, cinnamon, red rice & chocolate smoothie, enriched with peanut butter; topped with banana, chia, chocolate & coconut curls

Green invigorator GF 68
banana, spinach, moringa, gotakola, pineapple kombucha & makrut lime smoothie; topped with seasonal fruits & GF granola

Sunset GF 68
dragonfruit, banana, pineapple & coconut yogurt smoothie; topped with GF granola, papaya, dragonfruit, seeds, chia & fresh coconut

toast, buns, hash

Avocado sourdough V NF 48
topped with tomato, strawberries, basil & feta
add a fried egg +12 / smoked salmon +60

Taro hash browns GF NF 56
topped with avocado, sambal, marinated kale & sauerkraut
add grilled local haloumi +35

Bacon & egg bun DF NF 76
scrambled eggs, organic bacon, avocado mash & fresh tomato with homemade tamarillo ketchup on a bun
add cheddar cheese +25

Smoked salmon bagel NF 96
with the classic combination of cream cheese, smoked salmon from Tasmania, red onions & dill
add a poached egg +12

eggs

Scram V NF 56
2 free-range duck eggs with wilted spinach, roasted tomato & crumbled feta cheese on sourdough
add organic bacon +30 / organic pork sausage +35

Omelette V 58
2 egg omlette with a side salad & sourdough
feta, pesto, olives & tomato 108
mushroom & spinach
smoked salmon & kemangi lemon basil

Hash eggs benedict V GF DF NF 69
soft poached eggs over taro and corn hash browns doused with a coconut-based benedict sauce, with wilted greens, creamy mushrooms & roasted tomatoes
add organic ham +30 / smoked salmon +60

breakfast skillet

Shakshouka V DF 78
egg simmered in a rich tomato bean sauce with marinated Italian veggie mix topped with feta & cilantro
option, ask staff
add organic pork sausage +35

Golden fry up V NF 73
with organic ducks eggs, pumpkin, sweet potato, mushrooms, melted cheese, wilted greens, onion jam & roasted tomato with sourdough
option

the BADASS egg & sausage fry up NF 89
with organic pork bacon & sausage, 2 eggs, melted cheese, and mushrooms, wilted greens, onion jam & roasted tomato on sourdough

extras

sourdough, butter, jam +25
GF loaf butter, jam +35
free range duck egg +12
organic bacon / ham +30
organic pork sausage +35
grilled haloumi +35
feta +25
tempeh bacon +22
taro hashbrowns (2) +25
avocado +30
add smoked salmon (ASC certified) +60