

BREAKFAST

Barrel & Co Omelette (v,*gf) \$26
Your choice of 3 items: Ham / Cheese / Onion / Mushroom / Spinach / Capsicum

Mixed Grill Breakfast (df,*gf) \$32
Eggs your way | Pokeno bacon | Baked beans | Pork & Fennel sausage | Potato of the day | Grilled mushrooms | Grilled herb crusted tomato

Mushrooms on Ciabatta (v,*gf) \$24
Creamy mushroom | Locally sourced ciabatta bread

Granola Bowl with coconut yougurt, berry compote & berry coulis \$22

ADD ONS:

Bacon \$4 Mushroom \$4 Egg \$2 Sausage \$4

DRINKS

Selection of Coffees Regular / Large

Espresso / Long black / Flat white / Latte / Cappuccino / Hot chocolate / Mocha

\$6/\$7

Speciality Milk — \$2 extra charge for each

Almond Milk | Coconut Milk | Soy Milk | Oat Milk

Selection of Teas \$6

English Breakfast / Earl Grey / Peppermint / Chamomile / Green Sencha / Lemongrass & Mint

Smoothie \$10

Mango / Mixed Berries / Passionfruit / Banana

*Gluten free bread available by request

df - dairy free | gf - gluten free | v – vegetarian

NB: We proudly offer 'Inclusive Food' menus. We are keen that all special dietary requirements are looked after well. However, because we use many ingredients and shared equipment, we are unable to guarantee that our food is allergen free due to the risk of cross-contact.