

CAFE PATINA

before 12

toasted banana bread ^{GFO}	14	turkish eggs (cilbir) ^{GFO}	25
pepe saya butter whipped ricotta manuka honey		poached eggs cucumber yoghurt chorizo aleppo butter pita	
seasonal avocado toast ^{DFO, V, GFO}	18	eggs benedict	
heirloom cherry tomato ricotta edamame pecan radishes lemon		two poached eggs spinach hollandaise sourdough english muffin	
- add egg +4		- smashed avocado or bacon	25
- add smoked salmon +9		- cold smoked salmon	28
patina seasonal fruit bowl ^{V, DFO, GFO}	19		
homemade granola cashew honey coconut crumble choice of Greek yoghurt or coconut yoghurt			
breaky wrap ^{GFO, DFO}	22		
smoked ham hash brown scrambled egg spinach tomato relish			
eggs on toast ^{GFO}	19		
two eggs any style smashed avocado sourdough			
- add one rasher of bacon +4			
- add cold smoked salmon +9			
- add chorizo sausage +9			
breaky burger ^{GFO}	16		
fried egg bacon cheddar cheese aioli tomato relish tomato sauce potato bun			
- gluten free bun +4			
green bowl ^{GF, DFO, V}	23		
organic black rice broccoli poached eggs avocado zucchini pickle green goddess pistachio crisp kale			
- add haloumi +6			
- add smoked salmon +9			

extras

breakfast add-ons

one rasher bacon one egg one slice of sourdough grilled tomato one hash brown	4
haloumi feta spinach mushrooms smashed avocado ricotta	6
cold smoked salmon hot smoked chorizo	9
pepe saya butter	3
house made sauces	
tomato relish bbq sauce tomato sauce	2

morning cocktails

bloody mary	16	mimosa	12	bellini	13
tomato juice vodka tabasco celery salt		prosecco orange juice		prosecco peach puree	

v vegetarian / gf gluten free / n contains nuts / df dairy free / o option | please be aware that we deep fry with tallow and pan fry with olive oil.
10% surcharge on weekends and 15% surcharge on public holidays // merchant fees apply

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