

Breakfast Menu - Monday to Friday
Available 8am to 3pm
Full menu available from 11.30am

Honey Yoghurt

Greek yoghurt, puffed wild rice, dried banana, goji berry

7 | v gf

Pollen's Bread

Sourdough, Brioche or English Muffin with

butter/jam/vegemite/peanut butter 5

add Avocado 3 Mushrooms 4 Scrambled eggs 5

Thick cut Bacon 6 Smoked salmon 7

Steelcut Oatmeal

Oatmeal chilled in apple honey yoghurt, berries, candied almonds, dates

11 | gf

Lemon & Poppy Seed Pancakes

Pollen Preserve blueberry jam, golden syrup

13 | v

Housemade English Muffin

Local eggs, jarlsberg, vegemite butter, arugula

11 | v

French Toast

Strawberries & honey cream

15

Fried Egg Sandwich

Smoked bacon, grygere, pan roasted potato with chorizo

15

Smoked Salmon Benedict

Smoked salmon, spinach, spicy hollandaise, house made biscuit

18

Vegan Benedict

Smoked tofu bacon, quinoa & black bean patty, wilted arugula, vegan muffin and vegan hollandoaise

16 | v vg

Mushroom Toast

Whipped black peper boursin, fennel gremolata, garden herbs, whole grain bread

12 | v

Corn Bacon Hash

Bacon, yellow corn, piquillo pepper, gold yukon potatoes, tomatillo salsa, poached egg

15

Crispy Fried Egg & Polenta

Community grains polenta, soffrito, braised mushrooms, baguette

13 | v

Bacon & Egg

Thick cut smoked bacon, soft poached egg, grilled halloumi, harissa avocado, sourdough

17

Please see the counter for today's selection of fresh sandwiches, salads and pastries.

In one of the most wasteful industries in the world we are working towards rejecting wastefulness and finding solutions to create a more sustainable dining experience. Some little steps that we are taking include: offering water only on request; using recycled take-away packaging & paper straws; working closely with 'RecyLA' to ensure waste management is kept to a minimum. We are also working with a local farmer and hope to have our bees pollinating and harvesting our own honey - mid 2018.