



Breakfast Menu - Monday to Friday

Available 8am to 3pm

Full menu available from 11.30am

Honey Yoghurt

Greek yoghurt, granola, strawberries, banana

8 | **vg gf**

Pollen's Bread

Sourdough, brioche or English muffin with
butter/jam/vegemite/peanut butter/lemon curd **5**
add avocado **3** mushrooms **4** scrambled eggs **5**
Thick cut bacon **6** smoked salmon **7**

Steelcut Oatmeal

Chilled oatmeal in apple honey yoghurt, berries, candied almonds

11 | **gf vg**

Lemon & Poppy Seed Pancakes

Pollen preserve blueberry jam, honey

14 | **vg**

Housemade English Muffin

Local eggs, jarlsberg, vegemite butter, arugula

13 | **vg**

French Toast

Strawberries & honey cream

15 | **vg**

Fried Egg Sandwich

Smoked bacon, gruyere, pan roasted potato with chorizo

15

Smoked Salmon or Bacon Benedict

Smoked salmon or thickcut bacon, spinach, spicy hollandaise, english muffin

18

Vegan Benedict

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

16 | **v vg**

Mushroom Toast

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

12 add eggs **5** | **vg**

Roasted Garden Bowl

Sunchokes, rainbow cauliflower, beets, poached egg, pickled fennel, florentine

15 | **gf vg**

Bacon & Egg

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

18

v - vegan | vg - vegetarian | gf - gluten free

pollen guest - wifi: Pollen2100

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.