



## Breakfast Menu | Monday – Friday 8am to 3pm

<b>Grapefruit Brulee</b>   Half grapefruit, raw sugar	8   df vg gf
<b>Honey Yoghurt</b>   Greek yoghurt, berries, quinoa	8   vg gf
<b>Pollen's Bread</b>   Sourdough   brioche   multigrain   gluten-free <i>with</i> butter & jam/peanut butter <i>add</i> avocado 3 mushrooms 4 scrambled eggs 5 thick cut bacon 7 smoked salmon 7 egg white 6	5
<b>Steelcut Oatmeal</b>   Chilled oatmeal in apple honey yoghurt, berries, candied almonds	11   gf vg
<b>Smoked Salmon or Bacon Benedict</b>   Smoked salmon or thick cut bacon, spinach, spicy hollandaise, English muffin	18
<b>Vegan Benedict</b> Smoked tofu bacon, quinoa & black bean patty, wilted arugula and vegan hollandaise	16   v vg
<b>Mushroom Toast</b>   Vegan cashew cheese, fennel gremolata, garden herbs <i>add eggs</i> 5	12   v vg
<b>Bacon &amp; Egg</b>   Thick cut smoked bacon, poached or fried egg, grilled halloumi, harissa avocado, sourdough	18
<b>French Toast</b>   Thick cut brioche, strawberries & honey cream	15   vg
<b>Lemon &amp; Poppy Seed Pancakes</b>   Pollen's blueberry jam, honey	15   vg
<b>Lox Bagel</b>   Smoked salmon, capers, pickle red onion, arugula, cream cheese	13
<b>Fried Egg Sandwich</b>   Smoked bacon, gruyere, pan roasted potato with chorizo	15
<b>Grilled Cheese</b>   Gruyere, cheddar, Swiss cheese, tomato soup	15   vg

## Available after 11am and all-day Saturday & Sunday

<b>Vegan Falafel</b>   Spicy hummus, Peruvian bell peppers, beets, cherry tomato, mixed greens	10   gf v df
<b>Tuna Salad Sandwich</b>   Confit albacore tuna, dill, mixed greens, garlic aioli served with fries or salad	15
<b>Wagyu Steak</b>   Roasted potatoes, caramelised onions, chimichurri	21
<b>Pollen's Burger</b>   Ground chuck & brisket, cheddar, pickled onion, arugula, animal sauce, served on a brioche bun served with fries or salad. Make it an IMPOSSIBLE burger, just ask your server 17 add bacon 3 avocado 1.5 jalapeño .75	17
<b>Roasted Garden Bowl</b>   Sunchoke, rainbow cauliflower, beets, poached egg, pickled fennel, Florentine	15   gf vg df
<b>Pan Seared Salmon</b>   Pea tendrils, sugar snap peas, crispy rice, carrots, sherry vinaigrette	18   gf
<b>Spring Burrata</b>   Sugar snap peas, arugula, crispy artichokes, prosciutto, hempseed pesto	13   gf

v – vegan | vg – vegetarian | gf – gluten free | df – dairy free  
Changes & modifications may be politely declined at busy times