



### Grapefruit Brulee

Half grapefruit, raw sugar

4 | df vg gf

### Honey Yoghurt

Greek yoghurt, granola, strawberries, banana

8 | vg gf

### Pollen's Bread

Sourdough | brioche | multigrain | gluten-free

with butter & jam/vegemite/peanut butter 5

add avocado 3 mushrooms 4 scrambled eggs 5

Thick cut bacon 7 smoked salmon 7 egg white 6

### Steelcut Oatmeal

Chilled oatmeal in apple honey yoghurt, berries, candied almonds

11 | gf vg

### 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, and vegan hollandaise

16 | v vg

### Mushroom Toast

Vegan cashew cheese, fennel gremolata, garden herbs

12 add eggs 5 | v vg

### Bacon & Egg

Thick cut smoked bacon, poached or fried egg, grilled

halloumi, harissa avocado, sourdough

18

### French Toast

Strawberries & honey cream

15 | vg

### Lemon & Poppy Seed Pancakes

Pollen preserve blueberry jam, honey

15 | vg

### Fried Egg Sandwich

Smoked bacon, gruyere, pan roasted potato with chorizo

15

### Roasted Garden Bowl

Sunchokes, rainbow cauliflower, beets, poached egg,

pickled fennel, florentine

15 | gf vg df

### Heirloom Tomato & Burrata

tomato, burrata, fig balsamic

8 | gf

### Pan Seared Salmon

Beluga lentils, mixed green salad, cherry tomato,

parmesan, sherry vinaigrette

18 | gf

### Grilled Cheese

Gruyere, cheddar, swiss cheese, tomato soup

15 | vg

### Vegan Falafel

Spicy hummus, peruvian bell peppers, beets, cherry

tomato, mixed greens

10 | gf vg df

### Hemp Crusted Tofu Salad

Tofu, Hemp seed mixed greens, oranges, mushrooms,

ickled fresno, wontons

15 | vg

### Wagyu Steak

Roasted potatoes, caramelised onion, chimichurri

21

### Pollen Burger

Ground chuck & brisket, cheddar, pickled onion,

arugula, animal sauce served on a brioche bun,

with fries or salad

17 add Bacon 3 Avocado 1.5 Jalapeno .75

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

pollen guest wifi: Pollen2100

Changes & modifications may be politely declined during weekends and at busy times

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 2019