BREAKFAST

FROM 8.30AM TO 11.30AM

French Toast - Quince & Apple compote, seasonal berries, maple	18	NB (gf) gluten friendly (df) dair friendly (v) vegetarian	ĵу
Organic Black Rice & Quinoa Porridge, sour rhubarb, mint passionfruit, coconut milk, berries, palm sugar syrup (v)	18.5	COFFEE, CHOC & CHAI Coffees - White/Black	4
Orange & Ricotta Buttermilk Hotcake, caramelised banana, pineapple currant compote, seasonal fruit, elderflower honey, vanilla bean mascarpone (v)	19	Mocha Mörk Junior Dark Hot Chocolate Mörk River Salt Hot Chocolate	5 5 5
Pumpkin & Cheese Croquette, maple bacon, hollandaise, poached eggs, local rocket, roasted capsicum	19	Prana Masala Chai Iced Coffee / Mocha / Choc	6 6.5
Morning Super Grains- buckwheat, quinoa, wild rice, pearl barley, tossed almonds, currants, dates, cumin, yoghurt, poached egg	19	Soy / Decaf / Strong TEA	0.5
Shakshuka Skillet, kipfler potato hash, capsicum, onion, chilli, coriander, chorizo, eggs, sourdough	19.5	Perfect South Australian: Sencha Green/ Mint	5
The Cape Kitchen Corn Cakes, avocado & mango salsa, local rocket, coriander & lime sour cream, tomato chilli jam, poached eggs (df) (gf) (v*)	19.5	The Cape Kitchen Teas: Earl Grey / English Breakfast / Lemongrass & Ginger / Chamomile Blossom / Malabar Chai / Peppermint	5
Gippsland Field Mushrooms, Heirloom beetroot relish, candied walnuts, brioche, poached eggs (v)	21	FRESH	
Florentine, Cedar smoked salmon, sourdough, poached eggs, hollandaise	22	Fresh, organic orange, pineapple, apple juice	6.5
The Full Basket – two free range eggs cooked how you like, bacon, local mushroom, roasted tomato, gourmet sausage, potato herb roesti, toasted sourdough		The Cape Kitchen Mimosa	14
	24.5	BOTTLED	
Homemade Sauces - Hollandaise - Tomato Relish	3	Soda Republic Organic Cola / Lemon / Ginger Beer	5
Extras - Crispy Bacon - Roasted Tomato - Avocado - Local Mushrooms - Potato Herb Roesti - Gourmet Sausage - In-house Smoked Salmon	- 4	Sparkling Mineral Water 1000ml	12

Our bacon is proudly free-range from Island Primary Produce.

We take great pride in sourcing local, seasonal produce δ support good

We may not be able to accommodate menu changes during busy times

Our sourdough is from San Remo Bake House. We use Real Free Range Eggs from Bimbadeen Farm

farming practices.



