

MON | TUE | WED | THU | FRI
8.00am – 11.45am
Order at Counter | Venue-wide

breakfast



FRUIT TOAST [v vg] Fruit toast [thick] served with jam and butter	8
CROISSANT [v] With Ham Cheese Tomato Cheese	9
WAFFLES [v] House made waffles with syrup and ice cream	9
EGGS ON TOAST [v vg gf df] Choice of free-range egg, tomato, toasted Turkish bread	12
CHIA OR YOGURT CUP [v vg] Chia or yogurt cup with fresh fruit, nut and house toasted muesli	13
SMASHED BEETROOT [v] Gourmet thyme roasted beetroot, on Focaccia bread with dukkha, Danish feta, watercress, poached free-range egg	16
NASI GORENG [v option] Indonesian fried rice with Chinese sausage, bean sprouts, wombok, chili and fried free-range egg	16
GRILLED MUSHROOMS [v vg] Pan-fried with herbs, served with house made vegan garlic aioli, dukkha	16
PALEO BRUNCH [v vg gf df] Sautéed Seasonal greens, on House made pumpkin Paleo Bread Add free-range egg	16 3ea
EGGS BENEDICT [v option] Champagne ham, baby spinach, poached free-range eggs, tarragon hollandaise on toasted muffin.	16
MARINO BIG BREKKY [v vg options] Bacon, chipolata sausage, grilled tomato, mushroom, hash brown, free-range eggs on Focaccia bread. Add avocado, tomato, mushrooms spinach, feta, free-range egg or haloumi Add smoked salmon or bacon	22 3ea 5ea

We do our best to buy local, support local producers, local growers, and local farmers. We also have a focus on ethical practices and sustainability. Please advise dietary requirements when ordering. We do our best to accommodate all dietary requirements.

If in doubt please ask. Our Chef can do Magic, but not Miracles

Abbreviations: v=Vegetarian | vg=Vegan | gf=Gluten Free | df=Dairy Free | p- Paleo | fr= From | ea= Each