

WEEKEND MENU

Scoundrel Breakfast 24

Scrambled or poached eggs, hash, black beans, creamy mushrooms, pea & avo guac, greens, salsa, ciabatta
- add bacon, chorizo or vegan chorizo +6

Granola 17.5

House-made granola, maple & coconut brittle, fresh fruit, chia pudding, compôte, banana whip, your choice of milk
- add coconut yoghurt +4

Flat Wrap 15

House sourdough flatbread stacked with seasonal veg and greens, pickled carrot & daikon, hummus, aioli
- add chargrilled chicken, pulled pork or braised beef (vegan versions of chicken and beef available) +6

Waffles & Bacon 24

House-made waffles, crispy bacon, fried banana, whiskey maple sauce, berry compote, crème fraîche, walnut praline

Buddha Bowl 21

Ever-changing salad served with turmeric rice, black beans, hummus, salsa, pickles & ferments, greens, toasted seeds, nuts, roast chickpeas
- add chargrilled chicken, pulled pork or braised beef (vegan versions of chicken and beef available) +6

Mushrooms on Toast 18

Served on garlic ciabatta with house-made pickles
- add poached eggs +6

Breads & Spreads 14

Your choice of focaccia, seeded sourdough or house-made sourdough bagel, with:
- Jam, cream cheese
- Pesto, aioli, feta
- Pea & avo guac, salsa
- Hummus, caramelised onion, pickles

Fries with Aioli 14

CHECK OUT OUR CABINET
FOR MORE OPTIONS

TACOS FROM 12PM



Build your brekkie or add a side

Bacon 6	Creamy mushrooms 6	Toasted seeded sourdough 4
Crispy chorizo 6	Turmeric rice 5	Pea & avo guac 2
Chicken, pork or beef 6	House-made hash 6	Hollandaise 4
Poached eggs 6	Garlic bread 6	House-made pickles 4
Scrambled eggs or tofu 6	Toasted ciabatta 4	Greens & seeds 3

Wondering what's vegan or gluten free? Ask your server - you might just be surprised!

Please let your server know about any allergies, intolerances or other dietary requirements we should be aware of.