

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

Build your brekkie or add a side

Bacon **6**

Crispy chorizo **6**

Chicken, pork or beef **6**

Poached eggs **6**

Scrambled eggs or tofu **6**

Creamy mushrooms **6**

Turmeric rice **5**

House-made hash **6**

Garlic bread **6**

Toasted ciabatta **4**

Fries with Aioli **14**

CHECK OUT OUR CABINET
FOR MORE OPTIONS

TACOS FROM 12PM



Toasted seeded sourdough **4**

Pea & avo guac **2**

Hollandaise **4**

House-made pickles **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.