

abundance

ON THE QUAY

pigeon whole fruit toast or stone ground
sourdough with tasmanian butter \$9.00

muesli bowl with yoghurt and fresh fruit standard
or gluten-free \$19.50

cygnet bacon, cos lettuce and tomato on turkish
pide with aioli & rhubarb relish \$15.50

scrambled eggs, cygnet bacon, baby spinach on
sourdough \$21.50
add halloumi +\$4.50

poached eggs & hollandaise with greens on
toasted sourdough \$14.50 half / \$18.50 full
add cygnet bacon +\$5.50

smashed avocado with whipped feta on sourdough
and choice of prosciutto or cherry tomato
\$17.50 half / \$21.50 full
add poached egg +\$4.00

house baked beans with poached egg, avocado,
rocket on sourdough \$23.50
add baked chorizo +\$5.50

corn & zucchini waffles with avocado, coriander,
cherry tomatoes, salad greens, fried shallots,
chilli jam (gf, v) \$23.50
add bubbles +\$10.50

savoury waffles with cygnet bacon, banana, maple
syrup and french butter \$23.50

sweet waffles with fresh fruit, ice cream, whipped
cream and maple syrup \$23.50

vine ripened tomato bruschetta, fresh basil,
bocconcini, ciabatta toast & balsamic vinegar
\$15.50

thyme marinated mushrooms on turkish pide with
avocado, walnuts and wilted spinach \$25.50

warm bean dip, coriander salsa, avocado,
sourcream & corn chips (gf) \$23.50

omelette with mushrooms, cherry tomatoes,
spring onion & spinach with toast and rhubarb
relish \$23.50

caesar salad with cygnet bacon, grana padano,
poached eggs, cos lettuce and sourdough \$25.50
add poached chicken or white anchovies +\$5.50

espresso martini	\$14.00
vodka, kahlua, double espresso.	
aperol spritz	\$14.00
tasmanian Cuvee, aperol and soda water	
mimosa	\$10.50
tasmanian Cuvee, orange juice	
gin & tonic / citrus	\$11.50
tasmanian gin and tonic or cold pressed citrus juice	
irish hot chocolate	\$12.50
melted dark chocolate, baileys and milk of choice	

please see display counter for a daily selection of
baked goods.

sides

cygnet leg ham / bacon / baked chorizo / slow
cooked pork / poached chicken / white anchovies
\$5.50

smashed avocado / whipped feta / marinated
mushrooms / roasted or fresh cherry tomatoes /
halloumi or house-baked beans \$4.50

Poached egg / wilted spinach / relish / sriracha /
hollandaise / chilli jam or garlic aioli \$4.00

French butter / house made raspberry jam \$2.50

Sharing meals \$3.00

kids \$12.50 (under 12)

scrambled eggs on toast

fresh seasonal fruit and yoghurt

mini waffle with maple syrup & ice cream