

# MENU



| PENNANT HILLS

PLEASE ORDER AT THE COUNTER

## TOAST WITH BUTTER AND CONDIMENTS

Sourdough / Quinoa Soy Linseed / Fruit Loaf /  
Gluten Free 6  
7  
with strawberry jam / peanut butter / vegemite  
(add extra condiment +0.5)

## EGGS AS YOU LIKE

Poached / Scrambled / Fried  
on sourdough toast (see extras) 10

## HOUSE BAKED GRANOLA BOWL <sup>v</sup>

with Açai berry compote, yogurt, seasonal berries,  
chia seed, toasted coconut 16  
(add extra berries +4)

## BREKKIE WRAP

Bacon, scrambled eggs and hash brown, baby wild rocket,  
tomato relish, hollandaise sauce in spinach wrap 13  
(add cheese +1 / avo +2)

## SMASHED AVO DELIGHT <sup>v</sup>

Smashed avo, finger lime, heirloom cherry tomato salsa,  
green balsamic, poached egg, grilled haloumi cheese  
with toasted sourdough 18  
(add extra egg +3)

## LEAF BREKKIE <sup>v</sup>

2 poached eggs, grilled halloumi, hash browns,  
sautéed kale, smashed avo, mushrooms, roasted tomato  
with toasted sourdough 22

## BIG BREAKFAST

Two eggs your way, chorizo, bacon, hash browns,  
smashed avo, mushrooms, roasted tomato  
with toasted sourdough 22

## BREAKFAST GNOCCHI

House made potato gnocchi, roasted tomato,  
chorizo, shallot, chili, parmesan snow, poached egg,  
crispy potato skin 19

## OMELETTE <sup>gfor</sup>

*Served with rustic bread*  
Mushroom, spinach and Persian fetta 16  
Classic ham, cheddar cheese, cherry tomato and onion 17  
Smoked salmon, corn, onion and chives 17

## MUSHROOM ON TOAST <sup>v</sup>

Shimeji, king brown & oyster mushrooms, spring onion,  
miso, smashed edamame, tempura enoki, poached egg,  
chili, furikake, toasted rustic bread 18

## SMOKED SALMON BENNY

Vegetable fritter, smashed avo, sweet corn salsa,  
poached eggs, pomegranate, hollandaise, soft herbs 18  
(make it a bacon benny! swap the salmon for bacon)

## EXTRAS

Poached Egg / Hash-Brown		Grilled Bacon /	
Roasted Tomato	3	Grilled Halloumi /	
Sautéed Kale /		Smoked Salmon	5
Mushrooms / Avocado		Potato Chips with aioli	5
/ Chorizo	4	Sweet Potato Chips	
		with aioli	7

## GRILLED HALLOUMI STACK <sup>v gfor</sup>

Spiced eggplant, heirloom tomato, kipfler potato,  
raisin, coriander, grilled halloumi, sautéed spinach,  
harissa, poached egg on rustic bread 18

## ALL THINGS GREEN <sup>v gfor</sup>

Crispy brown rice, poached egg, avocado,  
edamame, broccolini, broccoli, furikake,  
sautéed kale with kombu sauce 18  
(add grilled chicken +5)

## ROASTED PUMPKIN SALAD <sup>v</sup>

Roasted pumpkin, pepita seeds, pomegranate,  
spanish onion, sundried tomato, toasted pine nut,  
pesto dressing 16  
(add avo +4 or grilled halloumi / smoked salmon /  
grilled chicken +5)

## GRILLED CHICKEN PESTO WRAP

Grilled chicken, English cheddar, sundried tomato,  
baby wild rocket, grilled mushroom, smashed avo,  
pesto mayo in spinach wrap 14

## B.R.A.T <sup>gfor</sup>

Bacon, baby wild rocket, smashed avo, tomato,  
house sweet chilli mayo on sourdough 14

## VEGETARIAN SANDWICH <sup>v</sup>

Grilled halloumi, spiced eggplant, baby wild rocket,  
heirloom tomato, sourdough 14

## CHICKEN KATSU (SCHNITZEL)

250g panko crumbed chicken breast, cabbage slaw  
with chips and creamy mushroom sauce 18

## KARAAGE CHICKEN WAFFLE

Waffle, cabbage slaw, bacon, fried egg, soft herbs,  
sriracha mayo, crushed berry, chili infused maple 19

## WAGYU BEEF BURGER

with baby wild rocket, tomato relish, bacon,  
cheddar cheese, chips, roasted garlic aioli 19  
(add wagyu patty +5)

## GRILLED SALMON <sup>gfor</sup>

Smashed edamame, grilled broccolini,  
charred lemon, ponzu beurre blanc 22

## FRENCH TOAST <sup>v</sup>

Espresso, whipped matcha ricotta, black sesame  
maple, salted pistachios, seasonal berry 18  
(add ice cream +3)

## KIDS' MENU *(Served with Kids' AJ)*

Kids' Brekkie (Scrambled egg, hash brown, with toast)	10
Kids' Fried Chicken with cabbage slaw, chips, tomato sauce	12
Kids' Waffle with ice cream, chocolate sauce, strawberry	10

<sup>v</sup> Vegetarian option <sup>gf</sup> Gluten free <sup>gfor</sup> Gluten free on request