

Breakfast 8am – 12pm

CAFE
PATINA

	Toast // organic sourdough or wholemeal sourdough (two slices)* ~ served with butter and jam / peanut butter / honey	7.5
	Toast // buckwheat and pumpkin seed (GF) (two slices) ~ served with butter and jam / peanut butter / honey	8
	Toast // organic spelt sour cherry and raisin (two slices)* ~ served with butter	9.5
	Banana Bread // toasted with butter (two slices)	8
	Coconut and Chia pudding // passionfruit yoghurt melon blueberries	15.5
	Yoghurt Honey Panna Cotta // acai sorbet puffed grains goji berries seeds and nut granola strawberries^	15.5
	Banana Bread "French Toast" // caramelised banana buttermilk syrup toasted coconut toasted almonds crème fraiche	16.5
	Toastie // smoked ham tomato monterey jack cheese on sourdough*	14.5
	Double Bacon and Fried Egg Burger // monterey jack cheese aioli tomato relish*	14.5
	Breakfast Bowl // sautéed kale quinoa roasted carrots and sweet potato beetroot haloumi zucchini smashed avo poached egg hummus dressing seeds	20.5
	Eggs on Toast // two free range eggs any style smashed avocado sourdough*	17.5
	~ add bacon / sausage	22.5
	~ add hot smoked salmon	24.5
	House Smoked Slow Cooked Beef Brisket // potato kimchi bake special sauce chargrilled broccolini toasted seeds	19.5
	~ add egg any style	23.5
	Turkish Baked Eggs // 2 baked eggs spiced lamb mince shakshuka sauce persian feta sourdough*	24
	Eggs Benedict // poached eggs spinach hollandaise grilled sourdough*	24
	~ smoked ham or smashed avocado or bacon	
	~ hot smoked salmon	26
	Roasted Cauliflower and Shaved Fennel Salad // roasted carrot hummus zucchini pistachio dukkha seed crackers^ (V)	18.5
	Hot Smoked Atlantic Salmon Salad // roasted pumpkin sprouts toasted pinenuts shaved broccoli smashed avocado kombucha dressing^	22
	~ add egg any style	26
	Kids 'Onesie' // 1 egg 1 bacon 1 slice of toast*	12
	Choc Chip Cookie Ice Cream Sandwich	6
	Extras	
	Tomato Relish Tomato Sauce Peanut Butter Jam Marmalade Aioli Kimchi Hollandaise	2
	Mushrooms Spinach 1 Egg Feta Haloumi 1 Slice of Sourdough Grilled Tomato	4
	Bacon Pork Sausage Smoked Berkshire Ham Smashed Avocado	5
	Hot Smoked Salmon	7
Plenty more in the display fridge, come and see!		

Please advise of allergies / dietary requirements // * contains gluten ^ contains nuts

10% surcharge on Sundays and Public Holidays

Corkage \$5 per person (bottled wine only) // Cakeage \$4 / \$6 per person

Breakfast Drinks

CAFFÈ
PATINIA

Hot Drinks

cappuccino flat white latte piccolo long black mocha hot chocolate	3.8	4.5
macchiato espresso		3
chai latte	4.5	5
turmeric latte matcha latte chai spiced chili chocolate		5

Extras

decaf extra shot		0.5
coconut milk soy milk almond milk		0.7

Tea

english breakfast earl grey green jasmine green sencha camomile peppermint rooibos chai brewed on water tulsi sacred basil lemongrass and ginger		4
darjeeling chai tea brewed with milk		4.5
darjeeling green		5
Echinacea boost // helps stimulate immune system and fight infection		4.5
Immuni-T // snuff the sniffles ~ served with honey		4.5
Extox // helps to detox your liver		4.5
Fireside // warming and relaxing		4.5

Water

san pellegrino sparkling mineral water 250ml / 750ml	3	7
spring water 600ml		3

Iced Coffee // made without ice cream		6
Iced Coffee // made with ice cream		7
Iced Chocolate // made with ice cream	5	7

Remedy Kombucha // original peach ginger and lemon apple crisp raspberry lemonade hibiscus		5.5
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Emma and Tom Juice // orange cloudy apple green power pineapple		5.5
Emma and Tom Sparkling // cola lisbon lemon ginger beer raspberry lemon lime bitters		5.5

Milkshakes // chocolate strawberry vanilla caramel	5	7
Thickshakes // chocolate strawberry vanilla caramel	8	10

Smoothies

Acai Mixed Berry // banana vanilla honey		8
Banana // honey cinnamon yoghurt		8
Mango and Strawberry // coconut water vanilla		8
Peanut Butter and Banana // dates almonds almond milk		12
Green Choc Mint // baby spinach avo banana cacao peppermint oil coconut water		12

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