

**No Name Staples**

Bread Social Sourdough Toast, house made jam, cultured butter	\$7
Bread Social Fruit Loaf, house made jam, cultured butter	\$8
Smashed Avocado, sourdough toast, dukkah, fresh lemon, olive oil, black salt	\$16
Poached or Fried - Free Range Eggs on buttered sourdough toast, house made relish +Scrambled \$3	\$13.5

**Extras**

+Hot Smoked Salmon	\$6
+Bacon +Mixed Garlic Mushrooms +Sautéed Greens w/ Lemon Vinaigrette	\$5
+Potato Hash +Smashed Avocado +Halloumi +Heirloom Tomato's w/ Basil +Meredith Feta	\$4.5
+House Relish +Béarnaise	\$3
+Poached Egg	\$2
+Scrambled eggs	\$5

**Fresh & Fruity**

Seasonal Fruit Salad, coco, local honey <sup>VE, GF</sup>	\$15
Overnight Oats, shaved pink lady apple, granola, whipped coyo, macerated berries <sup>VE</sup>	\$16
Sticky Rice Pudding, QLD mango, puffed rice and macadamia crumble, pure maple, kaffir lime <sup>V, GF</sup>	\$17
"Cherry Ripe" Chia Bowl - coconut soaked chia, cherry textures, cacao nib granola, chocolate + coconut gel <sup>VE, GF</sup>	\$16

**Between Bread**

Bacon and Egg roll, American cheese, house made brown sauce	\$15
Mixed Mushroom Toastie, parmesan cheese, truffle tapenade, onion jam, rocket	\$14
Reuben Sandwich, wagyu pastrami, caramelised onion, sauerkraut, swiss cheese, mustard, house pickle	\$20
Korean Fried Chicken Burger, fermented chilli glaze, asian slaw, kewpie mayo, pickles and fries	\$18
+handful potato fries	\$4
+handful sweet potato chips	\$5

Gluten Free Bread/Buns available, please advise staff of all dietary requirements

V/Vegetarian VE/Vegan GF/Gluten Free

**Signatures**

Potato Hash Benedict <sup>V, GF</sup>	\$23
House made potato hash, poached eggs, béarnaise sauce, fresh dressed greens With your choice of either bacon / hot smoked salmon / mixed mushrooms	
Pavlova Hotcake Stack <sup>V</sup>	\$20
Two hotcakes, summer fruit, lemon curd, berry gel, Italian meringue, fresh cream, maple and mint	
Chilli Scrambled Eggs <sup>V</sup>	\$21
Fermented chilli, gruyere cheese, spring onion, paprika oil, Bread Social sourdough toast	
Corn Bhaji <sup>V</sup>	\$22
Spiced sweetcorn fritters, Indian tomato chutney, two poached eggs, dressed leaves +smashed avo \$4.5	
Miso Glazed Eggplant <sup>VE</sup>	\$23
Freekah and greens, edamame hummus, fresh avocado, furikake, lemon dressing +add poached eggs \$4	
Mixed Garlic Mushrooms <sup>V</sup>	\$20
Sourdough toast, truffle tapenade, rocket, parmesan, parsley, lemon, burnt onion puree	
Spicy Chicken Salad <sup>GF</sup>	\$24
Free range chicken, shaved cabbage, pickled and roast carrots, radish, herbs, strange flavour dressing, crispy garlic	
Middle Eastern Spiced Cauliflower Salad <sup>V, GF</sup>	\$24
Tahini and turmeric dressing, pickled zucchini, pomegranate, raisins, dukkah, soft herbs +hot smoked salmon \$6	
House Made Fettuccini	\$30
King prawns, fermented chilli, garlic, capers, prawn stock, pangrattato, parmesan, herbs and fresh lemon	

NO CHANGES TO THE MENU PLEASE

