

# Caffè Latte

BRUNCH - 6 am to 1:30 pm

**Acai Bowl** with Paleo Granola (GF) and Seasonal Fruit - 15

**House made Granola** with Rosewater Berry Compote, Fresh fruit and Yoghurt - 14

**Toast** - Sourdough, Rye, Fruit or Gluten Free(+1) - 7

**Eggs on Sourdough toast**, Your Way (GFO +1) - 12.5

**Smoked Salmon Bruschetta** on Toasted Rye with Whipped Feta, Spinach and Poached Egg - 16

**Breakfast Burger** with Bacon, Fried Egg, Spinach, Sausage, Fresh Tomato, Cheese and House made BBQ Sauce - 16

**Ricotta Pancakes** with Mixed Berry Rosewater Compote, Cream, Maple Syrup - 14

**Sweetcorn and Kale Fritters**, Smoked Salmon and Grilled Haloumi with a Poached Egg and Sour Cream Dill Sauce - 18.5

**Nourish bowl Salad** - Kale, Spinach, Quinoa, Brown Rice, Nuts and Seeds, Avocado, Poached Egg - 16.5

**Paleo** (+bacon) - 19.5

**Vegan** (no egg, extra avocado) - 16.5

**Sourdough Smashed Avocado** with Feta, Lemon and Poached Eggs (GFO +1) - 17

**Rustic Bruschetta:** Fresh Avocado, Whipped Feta, Tomato, Bacon and Basil - 16

**Daily Special Frittatas, Patties and Tarts as in display cabinet**, served with choice of Fresh Daily Salads - 16.9

**Children's: Pancakes** with Maple syrup and Cream - 10

**Bacon and Eggs** - Fried or Poached (Scrambled +2) on Toast - 10

**Sides** (each):

**Mondo Doro Bacon, Avocado or Haloumi** - 5, **Cherry Tomatoes, Lemon infused Spinach, Egg** - 4, **Smoked Salmon** - 6

For additional lunch items including Wraps, Rolls, Salads, Cakes and Slices see display cabinets.

Please order at the counter. GF = Gluten Free. GFO = Optionally Gluten Free