

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 - **16.9**

Breakfast Burger with Bacon, Fried Egg, Spinach, Sausage, Fresh Tomato, Cheese and House made BBQ Sauce - **16.9**

Ricotta Pancakes with Mixed Berry Rosewater Compote, Cream, Maple Syrup - **14.5**

Sweetcorn and Kale Fritters, Smoked Salmon and Grilled Haloumi with a Poached Egg and Sour Cream Dill Sauce - **18.9**

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) - **17.9**

Rustic Bruschetta: Fresh Avocado, Whipped Feta, Tomato, Bacon and Basil - **16.9**

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 Soup of the day, Wraps, Rolls, Salads, Cakes and Slices see display cabinets.

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