

bassy boots

BREAKFAST MENU

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TOAST & OTHER

Multigrain sourdough, White sourdough or Ciabatta	\$6.50
Fruit Toast	\$7.50
Gluten free/ multigrain	\$7.50

*All served with house made jam, marmalade, peanut butter or vegemite

B.L.A.T- Bacon, lettuce, avocado, and tomato in a toasted bagel	\$13.50
Meredith-Toasted sourdough with fresh vine ripened tomatoes, roasted red peppers and Meredith goats cheese	\$15.00
Toasted Banana Bread with vanilla ricotta, mixed berry compote and toasted almonds	\$10.50
House made Baked Beans with crumbled feta on toast	\$14.50
Corn fritters with crispy bacon, sour cream, avocado salsa and tomato relish	\$17.50

EGGS – we use free range eggs from Green's Eggs farm

Eggs Benedict	\$16.00
Eggs Florentine	\$16.00
Omelet with Istra ham and Swiss cheese, served with toast & tomato relish	\$16.50
2 poached or fried eggs on sour dough	\$9.50
Scrambled eggs with chives on sour dough	\$10.50
Julie's breakfast – sautéed spinach, roasted red peppers and fetta served on toasted ciabatta topped with two poached eggs	\$16.50
Ben's Big Breaky- Poached or fried eggs with bacon, baked beans, mushrooms and chipolatas	\$22.50

CEREALS & FRUIT

Bircher Muesli – made traditionally and served with grated red and green apple and slivered almonds	\$11.50
Toasted Muesli Trifle – Layers of house made toasted muesli, berry compote and vanilla yoghurt	\$12.00
Tropical Delight-Seasonal Mango, Banana and Passion fruit salad topped with King Island vanilla yoghurt	\$12.50
Porridge with your selection of:	\$11.50
• Banana and honey	
• Brown sugar	
• Berry compote	
• Poached fruit (seasonal add \$2.00)	

*NOTE: half serves of all eggs; deduct 20% off full price.

SIDES

Black Rock Smoked salmon	\$4.50
Istra bacon, House made baked beans Avocado	\$4.20
Mushrooms, Grilled tomatoes, Spinach, Chipolatas	\$4.00