brunch is served

between 8:30am - 11am & 12pm - 4pm every day

ready to eat?

Simply head over to the counter to place your order

vegan breakfast (VE) 12.95

Homemade quinoa and vegetable patties, avocado, sautéed greens, mushrooms and heritage tomatoes, organic baked beans and organic toast.

eliane breakfast (DF) 13.95

Homemade chicken koftas, avocado, locally sourced organic poached/scrambled eggs, sautéed greens, mushrooms and heritage tomatoes, organic baked beans and organic toast.

avocado on toast (VE) 7.95

Smashed avocado with spring onion, herbs, freshly squeezed lemon and chilli flakes, Himalayan rock salt and pepper on three pieces of our heritage toast.

+ add poached eggs (VG) (DF) 10.95

smoked salmon, avocado & egg (DF) 12.95

Organic toast topped with sliced avocado, smoked salmon and either poached or scrambled locally sourced, organic eggs.

scrambled eggs (VG) (DF) 8.95

Three locally sourced, organic scrambled eggs with spring onions and herbs, served with organic toast.

+ add smoked salmon (DF) 10.95

eliane omlette (VG) (DF) 8.95

A three-egg omelette brimming with fresh herbs and spring onion using locally sourced, organic eggs.

creamy garlic mushrooms (VE) 9.95

Heritage grain toast topped with sautéed, garlic infused mushrooms in a creamy béchamel sauce.

vegetarian platter (VG) 13.95

Hummus, grilled halloumi, avocado, green herb pesto, roasted vegetables, fatoush salad and toasted heritage bread.

bubble and squeak (VE) 8.95

Two perfectly seasoned vegetable patties served with heritage toast.

+ add two locally sourced, organic poached eggs (VG) (DF) 10.95
+ add smoked salmon 12.95

warm goats cheese salad (VG) 10.95

Two rounds of sautéed goats' cheese in a za'atar crust. Served on an orange, pomegranate and rocket salad with organic toast.

egg florentine (VG) (DF) 9.95

Two organic poached eggs served with wilted spinach, a creamy **cashew** hollandaise and our signature heritage toast. **Contains nuts**.

porridge (VE) (GF) 5.5

Organic porridge oats prepared with organic rice milk. Served with coconut nectar.

granola (VE) (GF) 6.5

Homemade toasted coconut granola, free from gluten, refined sugars and dairy. Served with coconut nectar and coconut yoghurt. **Contains nuts**.

heritage grain toast (VE) vegan available 4

Organic toast served with butter or coconut oil and homemade, refined sugar free preserves.

fresh lunch

served between 12pm - 3pm,
please select from the following at the counter:

vegetarian medley 12.95

Choose any four of our scrumptious vegetarian or vegan fresh lunch dishes to make up your plate.

quiche medley 13.95

Opt for a slice of one of our freshly baked quiches with any three vegetarian fresh lunch dishes.

fish medley 15.95

Get fishy with our fish dish of the day along with any scrumptious vegetarian fresh lunch.

chicken medley 14.95

Go for a mouthwatering fresh chicken dish along with any three of our vegetarian fresh lunch dishes.

homemade soup 5.95

Soup for the soul, served with your choice of bread. Ask the team for todays special.

(VG) vegeratian (VE) vegan (RV) raw vegan (GF) gluten free (DF) dairy free

All of our dishes are created to our clean, healthy ethos. They are free from refined sugars and there's never any hidden gluten or diary here. We cook with raw virgin coconut oil, Himalayan rock salt and organically sourced ingredients wherever possible. **We can also prepare all brunch dishes with gluten free toast.**
If you have any dietary requirements, please let a member our team know.