



## BREAKFAST

<b>TOAST</b>	\$9
Sourdough/gluten free House-made Preserves, Vegemite, Peanut Butter (GF OPTION) (VGN OPTION)	
<b>FREE RANGE EGGS ON SOURDOUGH</b>	\$12
Fried/Scrambled/ Poached/ Tofu (GF OPTION) (VGN OPTION)	
<b>MORSE EGGS BENNY (v)</b>	\$18
Poached eggs, spiced panko crumble, capsicum hollandaise, crispy roti, spring onion	
<b>Sides</b>	
BACON	\$6
SMOKED SALMON	\$7
AVOCADO	\$7
SPRING GREENS	\$6
CAPSICUM HOLLANDAISE	\$4
HASHBROWNS	\$6
<b>MORSE BREAKFAST BURGER</b>	\$14
Smoked bacon, free range eggs, hash brown and Morse sauce on brioche	

<b>TUNA MELT TOASTIE W/ CORN &amp; CAPERS (gf option)</b>	\$14
<b>BAKED CHOOK TOASTIE W/ HOT MUSTARD SLAW (gf option)</b>	\$14
<b>ROAST MUSHY TOASTIE W/HERBED ALMOND BECHAMEL &amp; ROCKET (gf option)</b>	\$13
<b>HAM CHEESE TOASTIE W/TOMATO RELISH (gf option)</b>	\$14
<b>HAM AND CHEESE CROISSANT</b>	\$10
<b>EGG ROLL (v)</b>	\$7
Mushroom, broccolini, capsicum hollandaise in a roti wrap	

## COFFEE

<b>WHITE</b>	\$4.5
The Founder Blend (Ethiopia, El Salvador, Honduras)	
<b>BLACK</b>	\$4.5
Weekly Single Origin	
<b>BATCH BREW</b>	\$5
<b>COLD BREW</b>	\$5
Weekly Single Origin	
<b>ICED MILK COFFEE</b>	\$5
- extra shot / decaf + 0.5	
- soy + 0.5	
- almond / oat + 1	
- mocha + 1	
- large + 1	

## NOT COFFEE

<b>ORGANIC RAJA CHAI</b>	\$5.5
Hot or on ice	
<b>SUMMER TODDY/WINTER TODDY</b>	\$6
With lemon, ginger, leatherwood honey, turmeric & kaffir lime	
<b>CHOCOLATE</b>	\$5
Hot or on ice	
<b>LARSEN &amp; THOMPSON TEA</b>	\$4.5
Breakfast / Earl Grey / Australian Green Sencha / Lemongrass and Ginger / Peppermint	

## SWEETS

\*SUBJECT TO AVAILABILITY

<b>PASTRIES</b>	
Croissant	\$6
Almond croissant	\$7.5
Chocolate croissant	\$7.5
<b>COOKIES</b>	\$4.5
Oreo peanut butter	\$4.5
Choc Chip	

## BREAKY COCKTAILS

\*AVAILABLE FROM 11AM

<b>MIMOSA</b>	\$12
Prosecco with OJ.	
<b>BLOODY MARY</b>	\$14
Spiced salt rim with your choice of vodka, tequila or gin. Served with rosemary. Tell us how spicy you like it!	
<b>ESPRESSO MARTINI</b>	\$19
Classic.	