

BREAKFAST

7:30 AM - 11:30 AM

BREADS & PASTRIES

TOAST & SPREAD (GFO, V)

Artisan Sourdough, rustic white, soy linseed sourdough, seeded rye sourdough or gluten-free served with Butter & a choice of homemade strawberry jam, marmalade, vegemite, honey or peanut butter

FRESHLY BAKED BUTTERED CROISSANT (V)

Served with Butter & homemade strawberry jam

HAM & CHEESE CROISSANT

Double smoked ham, cheddar cheese

CHOCOLATE CROISSANT (V)

Crisp and light with rich dark Belgian Chocolate

ALMOND CROISSANT (V)

Filled with almond cream, vanilla custard and almond praline

BANANA BREAD (V)

Toasted and served with ricotta and honey

BREAKFAST MAINS

Using local fresh produce, free range eggs & Sonoma breads

EGGS YOUR WAY (GFO, V)

2 eggs, your choice of scrambled, fried or poached, roasted tomato & your choice of toast

EGG FLORENTINE (GFO, V)

Soft poached eggs, baby spinach & hollandaise sauce on english muffin

HAM OR BACON BENEDICT (GFO)

Soft poached eggs, baby spinach, double smoked ham or bacon & hollandaise sauce on english muffin

SALMON ROYALE (GFO)

Soft poached eggs, baby spinach, baby capers, Tasmanian smoked salmon & hollandaise sauce on english muffin

BREAKFAST BURGER (GF BUN \$1.5)

Grilled homemade pork sausage patty, bacon, cheese, fried egg, watercress, house relish & hollandaise sauce on a milk bun

THE ROCKS CAFE CLASSIC HOT CAKES (V)

creme fraiche, fresh berries & a choice of maple syrup or Belgian chocolate sauce

BREAKFAST BOWL

8 SEASONAL FRUIT BOWL (V, VEO)

22

Served with vanilla yoghurt & honey

MIXED SEEDS AND OATS PORRIDGE (VE)

20

Chia seeds, sunflower seeds, pumpkin seeds, rolled oats, almond, dates, oat milk, maple syrup

8 GRANOLA (V)

22

Honey roasted oats, mixed nuts & seeds, vanilla infused Greek style yoghurt, fresh berries

10 EXTRAS (EACH)

Extra Toast 3 | Extra Sauce 2

12 Egg, Roasted Tomato, Hash Brown, Wilted Spinach, Feta

4

Grilled Halloumi, Roasted Mushroom, Avocado, Roast Potato 6

14 Bacon, Double Smoked Ham, Beef Sausage

7

Wagyu Pastrami, Tasmanian Smoked Salmon 8

CLASSIC BRIOCHE FRENCH TOAST (V)

28

Poached pears, creme fraiche, mixed berries, pistachio crumble, maple syrup

15 TRUFFLE POTATO ROSTI (GFO)

30

Wagyu beef pastrami, poached eggs, chorizo crumble, asparagus, parmesan sauce, grated Grana Padano, truffle oil

19 SMASHED AVOCADO (V, VEO, GFO)

28

Smashed avocado, soft poached eggs, feta, toasted walnuts, tomato & herb salsa on soy linseed & quinoa sourdough

26 ROASTED PORTOBELLO MUSHROOM (GFO, V)

30

Soft poached eggs, baby spinach, grilled tomato, roasted potato, parmesan sauce, freshly grated Grana Padano, truffle oil, toast

27 CLASSIC SPANISH OMELETTE (GFO)

29

Free-range eggs, caramelized onion & potato, topped w creme fraiche & Spanish prosciutto & toast

21 BIG AUSSIE BREAKFAST (GFO)

31

Eggs your way, chargrilled beef sausage, bacon, mushroom, hash brown, grilled tomato, house relish & toast

26 BREAKFAST MEZZE PLATTER (VO)

35

Wagyu beef pastrami, Grilled halloumi, poached eggs, labneh, roasted tomato, roasted potato, olives, cucumber, radish, mint, apricot, walnuts & za'atar bread

V Vegetarian | VO Vegetarian option available VE Vegan | VEO Vegan option available GF Gluten-free | GFO Gluten-free option available

THE ROCKS CAFE

SURCHARGE: 10% APPLIES ON WEEKENDS & 15% ON PUBLIC HOLIDAYS, MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE. All prices are inclusive of GST, NO SEPARATE BILLS. Fully licensed & BYO wine only, a corkage fee of \$10 per bottle is applicable, All Card transactions subject to bank surcharge