

# All Day Brunch

## TOAST

ciabatta, spiced fruit loaf or  
banana bread + preserves

GFO

\$7

## EGGS ON TOAST

poached / scrambled / fried eggs,  
tomato kasoundi, ciabatta

GFO, V, DF

\$14

+ add any sides to  
build your own breakfast

## BASICS BOARD

~ the essential brunch experience ~  
granola, coconut, ginger + mango  
pannacotta, seasonal fruits, avocado  
on ciabatta, cold pressed juice

V, VE, DF, GFO

\$22

## GRANOLA

puffed quinoa, gingerbread + chia  
granola, coconut, ginger + mango  
pannacotta, candied pecans, lemongrass  
+ ginger syrup, seasonal fruits

V, GF, VE, DF

\$18

## HOUSE DEPOSIT

avocado, persian feta, fig, balsamic  
caramelised onions, macadamia dukkah,  
ciabatta

V, VEO, GFO, DFO

\$19

## AUTUMN HOTCAKE

coconut + vanilla bean hotcake, blood  
orange sorbet, chocolate + coconut  
crumb, maple, seasonal fruits

V

\$19

## LOBSTER SCRAMBLED EGGS

green chilli lobster, buttered  
scrambled eggs, pickled green pawpaw  
salsa, lime, ciabatta

GFO, DFO

\$23

## DUCK CROQUETTE BENEDICT

twice cooked duck + charred leek  
croquette, balsamic caramelised onions  
wilted spinach, poached eggs,  
hollandaise

\$22

## TURKISH EGGS

grilled haloumi, blistered tomato +  
sweet pepper shakshuka, yoghurt,  
marinated olives, fried egg, herb oil,  
flatbread

V

\$21

## PUMPKIN + BEET NOURISH BOWL

wild brown rice, pickled beets, rose  
harissa roasted pumpkin, cashew cream,  
salted pepitas, red vein sorrel, roti

V, VE, GF, DF

\$21

## SHORT RIB SALAD

braised beef short rib, caramel jus,  
green papaya, fresh herb, cucumber,  
coconut, nam jim, crispy shallots,  
chilli

GF, DF

\$24

## PORK BELLY BAO

crispy pork belly, chilli caramel,  
pickled carrot, coriander, wasabi  
mayo, steamed bao buns

DF

\$22

## SOLDIERS + DIPPY EGGS

soft boiled eggs, avocado, tomato  
kasoundi, persian feta,  
ciabatta soldiers

V, DFO, GFO

\$15

## KIDDIES PANCAKES

buttermilk pancakes, seasonal fruits,  
vanilla ice cream, sprinkles,  
maple syrup V

\$12

## *Sides*

bacon / haloumi / hash / eggs / avo \$5

sauteed mushrooms \$6

feta / wilted spinach \$4

hollandaise / tomato kasoundi \$3.5

toast / gluten free toast / spreads \$2

V - VEGETARIAN | VO - VEGETARIAN OPTION

VE - VEGAN | VEO - VEGAN OPTION

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

DF - DAIRY FREE | DFO - DAIRY FREE OPTION

**NOW OPEN FOR DINNER**  
**THURSDAY - SUNDAY FROM 4PM**

## Coffee

black \$4  
white \$4.5

upgrade to mug / strong / decaf /  
syrup / honey \$0.5

hot chocolate \$5  
mocha \$5.5

alternative milk \$0.8  
soy / almond / coconut / oat /  
macadamia / lactose free

chai latte \$5.5  
original / caffeine free masala

## Organic Tea

english breakfast / earl grey / green /  
peppermint / lemongrass + ginger /  
chamomile / rooibos \$4.5

## Cold Drinks

iced tea / long black / cold brew \$5.5  
iced latte \$6  
iced chai \$6.5  
iced coffee / chocolate / mocha \$7

### COLD PRESSED JUICE \$8

GOLD DIGGER  
carrot / ginger / pineapple / apple

SUPER GREENS  
kale / spinach / celery / lemon /  
cucumber / pear / spirulina

RUBY TUESDAY  
watermelon / rhubarb / apple / pear / lime

BLOOD BANK  
beetroot / cucumber / ginger / apple / lime

ORANGE  
simply oranges

### SOFTIES + BOTTLED \$4.5

lemonade / ginger beer /  
pink grapefruit / cola / tonic /  
still or sparkling water

KIDDIES SIZE \$5  
cold pressed juice  
strawberry / chocolate milk

~ ALCOHOLIC DRINKS AVAILABLE FROM 10AM ~

## Breakfast Cocktails

mimosa \$10  
prosecco, cold pressed orange juice

bloody mary \$15  
vodka, tomato juice, lemon,  
worcestershire, molasses, spices

espresso martini \$15  
vodka, coffee liqueur,  
cold brewed espresso

aperol spritz \$15  
aperol, prosecco, soda, orange

## Wine

\$9 GLASS / \$40 BOTTLE

### SPARKLING

seppelt 'the great entertainer' PROSECCO

### WHITE WINE

haha SAUVIGNON BLANC

taylors 'the hotelier' PINOT GRIS

st huberts 'the stag' CHARDONNAY

### ROSE

la vielle ferme ROSE

### RED WINE

mt riley PINOT NOIR

earthworks SHIRAZ

## Beer + Cider

\$9 EACH

balter CPTN SENSIBLE  
gage roads, single fin SUMMER ALE  
fortitude brewing, PACER  
byron bay brewery, PREMIUM LAGER  
negra modelo, SPANISH DARK ALE  
stone & wood, PACIFIC ALE  
matso's, GINGER BEER  
cheeky tiki, SWEET CIDER

CONNECT & SHARE  
@whitepicketfencecaloundra