



breakfast

- toast** sourdough, turkish or rye
with **swell** homemade jams, marmalade or vegemite \$7
- toasted **banana bread** with ricotta and berries \$12
- seasonal **fruit salad** with honeyed yoghurt \$15
- swell granola** with berry compote, banana and vanilla bean yoghurt \$12
- bircher muesli** with slow roasted pear and walnuts \$12
- banana **pancakes** with palm sugar butter \$16.5
- croque monsieur** [pan fried ham and gruyere cheese sandwich]
with tomato jam \$16.5
- eggs **benedict** [poached eggs with ham and hollandaise
on toasted english muffin] \$15.5
- salmon gravlax**, steamed asparagus, poached egg and shaved parmesan \$17.5
- roast **pumpkin**, fetta and spinach with poached eggs on turkish toast \$16.5
- potato **roesti** with bacon, roast tomato and rocket \$17
- eggs:** fried, poached or scrambled, with sourdough toast \$10
- sides:** roast tomato, swell baked beans [each] \$3.5
spinach, mushrooms, avocado, hash browns [each] \$3.5
bacon, sausages, gravlax salmon [each] \$5

cold drinks

- freshly squeezed juices:** \$6.5
orange, apple, pineapple, watermelon, carrot, celery, beetroot, ginger
- smoothies:** banana, mango, mixed berry or chocolate \$6.5
- frappes:** pineapple & mint, mixed berry, passionfruit & mango \$6.5
- ruby red grapefruit juice or cranberry juice with fresh lime \$5.5
- coke, diet coke, lemonade \$4.5
- santa vittoria italian sparkling or still mineral water [1 litre] \$8.5
- bloody mary \$14
- peach bellini \$12

hot drinks

- coffee:** byron bay coffee company organic blend \$3.5
mocha \$4.5
with bonsoy soy milk or decaf [extra] \$0.5
- T2 loose leaf teas:** english breakfast, earl grey, green sencha or chai \$4.5
- T2 organic herbal infusions:** lemongrass & ginger, camomile or peppermint \$4.5
- hot chocolate \$4

weekend surcharge \$2.00pp public holiday \$3.00pp
a 10% service charge applies to groups of 8 or more people