

BREAKFAST MENU

COOKE'S

6.30AM - 10.30 AM WEEKDAYS

6.30AM - 11.00 AM WEEKENDS

Our produce driven approach ensures we use the best, natural, free-range and organic ingredients where available.

BREAKFAST

EGGS BENEDICT SALMON OR BACON english muffin poached eggs wilted spinach hollandaise avocado oil	\$28.0
FRENCH TOAST mascarpone bacon lemon curd berry compote maple syrup	\$29.0
FABLE COMPLETE bacon sourdough pork fennel sausages roasted tomato potato hash baked beans wilted spinach eggs your choice	\$31.0
CORN & COURGETTE FRITTERS V poached eggs beetroot hollandaise	\$25.0
FORK SMASHED AVO V sourdough bread poached egg feta cherry tomato	\$23.0
ACAI BOWL VG coconut foam granola fresh fruit	\$23.0
PANCAKES V blueberry syrup banana compote whipped cream	\$20.0
TORCHED HERBED SCRAMBLED EGGS salmon sourdough hollandaise	\$28.0

SIDES

EGGS YOUR WAY	\$8.0
BACON	\$10.0
SMOKED SALMON	\$12.0
GRILLED MUSHROOM	\$8.0

SIDES

POTATO HASH	\$9.0
AVOCADO	\$9.0
BAKED BEANS	\$9.0
SAUSAGE	\$8.0

HOT BEVERAGES

TEA ceylon english breakfast aromatic earl grey ceylon spiced chai pure peppermint naturally pure green fragrant jasmine green gentle chamomile elderflower & apple infusion natural infusion of blueberry blood orange & eucalyptus	\$6.5
COFFEE espresso latte flat white long black capuccino mochaccino almond soy coconut milk large size shots syrups	\$5.0 \$6.0 \$6.0 \$5.0 \$6.0 \$6.0 \$0.7 \$0.7

please inform the wait staff of any allergies

V VEGETARIAN | VG VEGAN | DF DAIRY FREE | GF GLUTEN FREE