

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

english muffin | poached eggs | wilted spinach | hollandaise | avocado oil

bacon
salmon

\$28.0
\$29.0

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

\$32.0

CHILLI TOFU SCRAMBLE **VG**

rye bread | jalapeno | red chilli | crispy shallots | coriander

\$25.0

SMASHED AVO **V**

sourdough bread | poached egg | feta | cherry tomato

\$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

\$7.0

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

COFFEE

espresso

\$5.0

latte

\$6.5

flat white

\$6.5

long black

\$5.5

capuccino

\$6.5

mochaccino

\$7.0

almond | soy | coconut milk

\$0.7

large size | shots | syrups

\$1.0

please inform the wait staff of any allergies

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