



# Brunch Menu

<b>Toasted Croque Monsieur</b> ham, cheese, dijon mustard and spinach served with house cut chips	\$16
<b>Egg-ocado</b> sour dough, crushed avocado, feta, cherry tomato, rocket and 2 poached eggs	\$18
<b>Mushroom Bruschetta</b> spinach, shaved parmesan, truffle oil and balsamic glaze <i>add poached eggs \$22</i>	\$18
<b>Eggs Benedict</b> poached eggs, spinach, ham, english muffin with hollandaise sauce	\$18
<b>Zucchini Corn Fritter</b> wilted spinach and confit vine ripe tomatoes <i>add smoked salmon \$22</i>	\$18

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## Extras

Eggs cooked your way (2)	\$4
Bacon	\$5
Mushrooms	\$7
Avocado	\$4
Hollandaise	\$4

## Barista Coffee

Espresso	\$3.5
Flat White, Cappuccino, Latte, Long Black	\$4
Short Macciato, Chai Latte	
Hot Chocolate, Mocha, Long Macciato	\$4.5
Affogato	\$5

## T2 Tea Leaves

Pot of Tea	\$4
English Breakfast, Chamomile, China Jasmine Green, Peppermint, Earl Grey, Lemongrass & Ginger	

