BREAKFAST MENU

served 8am - 11:30am daily

Toast | Croissant (V,NGO) – 9
sourdough or 5 grain
served with jam or marmalade & butter

House Made Granola(V,DF,NG) – 18
oats, seasonal fruit and yoghurt

Free Range Eggs on toast – 16
prepared your way served on sourdough or 5 grain
gluten free toast +2

Ham & Cheese Croissant – 21
toasted with champagne ham and cheese served with a green salad

House Made Baked Beans – 16
served on sourdough or 5 grain toast with a poached egg
add bacon +8

Eggs Benedict (NG, DFO) – 27
hollandaise, hash brown, creamy spinach served with your choice of bacon, mushrooms or
smoked salmon +3

Smashed Avocado (V,NGO,DFO) – 25
sourdough toast with thyme infused feta & cherry tomatoes
add poached egg +3 | halloumi +7 | bacon +8

Odd Barrel Big Brekkie(V,NGO) – 26
eggs your way, grilled tomatoes, sausages, mushrooms, hash brown, bacon & sourdough
add avocado (seasonal) +3 | halloumi +7 | smoked salmon +8

Salmon Buckwheat Toast (DF,NG) – 29
toasted sourdough, smoked salmon, creme cheese, capers, house pickles, lemon & wild rocket

Breakfast Bruschetta (V,NGO) – 26
avocado, tomatoes, 2 poached eggs, hollandaise, on sourdough toast
add bacon +8

Creamy Mushrooms (,NGO) – 27
wild mushrooms, rocket, pecorino, toasted sourdough, 2 poached eggs
add bacon +8

Savoury Mince on taast – 22
poached egg, shaved cheese on sourdough
add halloumi +7 | bacon +8

ADD TO YOUR MEAL

egg any style – 3
sourdough | 5 grain 5
gluten free bread – 6
halloumi | mushrooms | avocado | tomatoes – 7
bacon – 8
smoked salmon – 8

DIETARY GUIDE

(V) Vegetarian | (DF) Dairy Free | (DFO) Dairy Free Option
(NG) No Gluten | (NGO) No Gluten Option