



Honey Yoghurt

Greek yoghurt, granola, strawberries, banana

7 | v gf

Pollen's Bread

Sourdough, Brioche or English Muffin with

butter/jam/vegemite/peanut butter 5

add Avocado 3 Mushrooms 4 Scrambled eggs 5

Thick cut Bacon 6 Smoked salmon 7

Steelcut Oatmeal

Chilled oatmeal in apple honey yoghurt, berries, candied almonds

11 | gf

Smoked Salmon Benedict

Smoked salmon, spinach, spicy hollandaise, housemade biscuit

18

Vegan Benedict

Smoked tofu bacon, quinoa & black bean patty, wilted arugula, vegan muffin and vegan hollandaise

16 | veg

Housemade English Muffin

Local eggs, jarlsberg, vegemite butter

13 | v

Mushroom Toast

Whipped black pepper boursin, fennel gremolata, garden herbs

12 add eggs 5 | v

Bacon & Egg

Thick cut smoked bacon, soft poached egg, grilled halloumi, harissa avocado, sourdough

18

French Toast

Strawberries & honey cream

15 | v

Lemon & Poppy Seed Pancakes

Pollen Preserve blueberry jam, golden syrup

13 | v

Fried Egg Sandwich

Smoked bacon, gruyere, pan roasted potato with chorizo

15

Roasted Garden Bowl

Sunchokes, rainbow cauliflower, beets, poached egg, pickled fennel, florentine

15 | v ve

Pollens Salad

Please ask your server for today's choices

8 Small | 15 Large add Chicken 6 Salmon 8

Pan seared Ora King Salmon

Pea Tendrils, wild crispy rice, raspberries, sherry vinaigrette & crispy artichokes

17 | gf df

Grilled Mahi Mahi Tacos

Spicy remolade, cabbage, mango & papaya relish with salsa verde & fresno salsa

13

Grilled Cheese

Gruyere, cheddar, swiss cheese, tomato soup

14 | v

Pollen Burger

Ground chuck & brisket, cheddar, pickled onion, arugula, animal sauce served on a sesame brioche bun, with fries or salad

17 add Bacon 3 Avocado 1.5 Jalapeno .75

Vegan Burger

Chickpea patty, avocado, sprouts, smoked ketchup served on a vegan bun, with fries or salad

16 | v veg

Please see the counter for today's selection of sandwiches, salads & pastries.

wifi code: Pollen2100

In one of the most wasteful industries in the world we are working towards rejecting wastefulness and finding solutions to create a more sustainable dining experience. Some little steps that we are taking include: Offering water only on request; using recycled take-away packaging & paper straws; working closely with 'RecyLA' to ensure waste management is kept to a minimum. We are also working with a local farmer and hope to have our bees pollinating and harvesting our own honey - mid 2018.