



Brunch Menu | Monday to Friday - 8am to 3pm

Grapefruit Brulee Half grapefruit, raw sugar	4 gf vg df
Honey Yoghurt Strauss yoghurt, blood orange, quinoa granola	9 vg gf
Pollen's Bread Sourdough brioche multigrain gluten-free with butter & jam vegemite peanut butter add avocado 3 mushrooms 4 scrambled eggs 5 thick cut bacon 7 smoked salmon 7 egg white 6	5
Steelcut Oatmeal Chilled oatmeal in apple honey yoghurt, berries, candied almonds	11 gf vg
Smoked Salmon or Bacon Benedict Smoked salmon or thickcut bacon , spinach, spicy hollandaise, english muffin	18
Vegan Benedict Smoked tofu bacon, quinoa & black bean patty, wilted arugula, and vegan hollondaise	16 v vg
Bacon & Egg Thick cut smoked bacon, poached or fried egg, grilled halloumi, harissa avocado, sourdough	18
French Toast Strawberries & honey cream	15 vg
Lemon & Poppy Seed Pancakes Pollen preserve blueberry jam, honey	15 vg
Fried Egg Sandwich Smoked bacon, gruyere, pan roasted potato with chorizo	15
Grilled Cheese Gruyere, cheddar, swiss cheese, tomato soup	15 vg
Mushroom Toast Vegan cashew cheese, fennel gremolata, garden herbs add eggs 5	12 v vg

Available after 11am

Roasted Garden Bowl Sunchokes, rainbow cauliflower, beets, poached egg, pickled fennel, florentine	15 gf vg df
Winter Citrus & Burrata Blood orange, tangerine, proscuitto, daikon sprouts	10 gf
Vegan Falafel Spicy hummus, peruvian bell peppers, beets, cherry tomato, mixed greens	10 gf vg df
Pan Seared Salmon Beluga lentils, mixed green salad, cherry tomato, parmesan, sherry vinaigrette	18 gf
Wagyu Steak Roasted potatoes, caramelised onion, chimichurri	21
Pollen Burger Ground chuck & brisket, cheddar, pickled onion, arugula, animal sauce. With fries or salad add Bacon 3 Avocado 1.5 Jalapeno .75	17

v -vegan | vg -vegetarian | gf -gluten free | df -dairy free
substitutions & modifications may be politely declined

We will be opening in the evenings for drinks and dinner service spring/summer 2019
Leave/register your details with servers to be kept informed and up to date.