

Sides

Add to any meal

| | |
|-------------------------|-----|
| Baked beans | \$4 |
| Hash browns | \$4 |
| Roasted cherry tomatoes | \$5 |
| Sautéed mushrooms | \$5 |
| Bacon | \$6 |

V: Vegetarian VE: Vegan GF: Gluten friendly
VFOA: Vegan friendly option available
GFOA: Gluten friendly option available

KIDS

| | |
|--|-------|
| Toasted sourdough, jam, butter | \$7 |
| French Toast, seasonal fruit and syrup | \$ 10 |
| Scrambled egg, toast, hash brown | \$ 10 |

Breakfast

Wardroom



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|--|-------|
| Eggs on toast (GFOA) two eggs cooked to your liking served on sourdough toast | \$ 10 |
| Bacon and egg burger two slices of fresh cooked bacon and two fried free-range eggs, bbq sauce, milk bun | \$ 12 |
| House Made Granola (V) seasonal fruit, vanilla yoghurt, passionfruit | \$ 14 |
| Brulee French Toast Thick cut french toast, bacon, banana and maple syrup | \$17 |
| Eggs benny (GFOA) poached eggs, sourdough toast, sautéed spinach, ham, hollandaise sauce | \$ 20 |
| Smashed Avo (GFOA) toasted sourdough, avocado, wilted spinach, confit cherry tomatoes, feta, dukkah + poached eggs \$5 | \$ 20 |
| RPYC cooked breakfast two eggs cooked to your liking, bacon, hash brown, tomato, mushroom, baked beans, sourdough toast | \$ 28 |
| Smoked Salmon poke bowl (GF) Ginger scented rice, smoked salmon, avocado and pickled vegetables | \$ 22 |

DRINKS

Smoothie of the day (GF,V) \$8.00

Coffee

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|---------------|--------|
| Espresso | \$4.50 |
| Long Black | \$4.50 |
| Short Black | \$4.50 |
| Flat White | \$4.50 |
| Cappuccino | \$4.50 |
| Latte | \$4.50 |
| Mocha | \$4.50 |
| Chai Latte | \$4.50 |
| Hot Chocolate | \$5.00 |
| Macchiato | \$5.00 |
| Iced Coffee | \$7.50 |

Oat, Soy and Almond milk available
Mug +0.50c

Tea

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|-------------------|--------|
| English breakfast | \$4.50 |
| Peppermint | \$4.50 |
| Camomile | \$4.50 |
| Sencha | \$4.50 |
| Earl Grey | \$4.50 |

Juice

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|-----------|--------|
| Orange | \$3.00 |
| Apple | \$3.00 |
| Pineapple | \$3.00 |