



### BRUNCH (7:00AM – 2:15PM)

Toast with butter and house made dark berry jam	7
Breads: sourdough / fruit / gluten free	
<i>Alternative spreads: Vegemite / Peanut Butter / Marmalade / Nutella</i>	
Fluffy pancakes, cinnamon mascarpone, blueberries, maple caramel	17
Byng street toasted muesli with Greek yoghurt, coconut, pistachio, peach and vanilla compote	14
<i>Take home toasted muesli packs available for purchase at counter</i>	
E&B breakfast roll – cheddar, rocket, tomato and red grape chutney	14
Aunty Rin's eggs; <i>poached, fried or scrambled</i>	15
with bacon, toasted sourdough, seasonal relish	
Baby heirloom tomatoes, whipped avocado, crispy capers, Persian fetta, Byng street's herb garden salsa verde, za'atar	20

### EXTRAS

Eggs / heirloom tomato / spinach	3
Avocado / bacon / ham / Persian Fetta	4.5
Smoked salmon	7

### AFTER 10AM

Steak and frites, Café de Paris butter	23
Crispy karaage chicken, jalapeno aioli, micro coriander	20
Smoked Salmon bowl – toasted barley, kale, spiced chickpeas, carrot, parsley, soft egg, dill-lemon dressing	20

### SIDES

Heirloom tomatoes, fresh figs, prosciutto, rocket, parmigiano-reggiano	13
Fries and aioli	8

### KIDS

Ham and cheese toastie	7
Fluffy pancakes with Nutella	8
Avo on toast	8

### THE CABINET

Chicken sandwich with toasted almonds, parsley and lemon mayonnaise	8
Turkish loaf ( <i>selection changes daily</i> )	12
Vegetarian	10

### SWEETS

For today's offering, please ask your waiter.

**Last orders must be placed before 2.15pm**