

# All Day Breakfast

## **Toast N Spread \$4.00**

**Pick Your Toast with One Spread**

<i>Toast Types</i>	<i>Spreads</i>
<i>Fruit Toast (Vegan) Thick Slice (One Slice)</i>	<i>Strawberry Jam</i>
<i>Sourdough (Two Slices)</i>	<i>Honey</i>
<i>Gluten Free Bread (Two Slices)</i>	<i>Vegemite</i>
<i>French Croissant</i>	<i>Peanut butter</i>
<i>Turkish Bread</i>	<i>Nutella</i>
<i>White Bread (Two Slices)</i>	<i>Homemade Herb Butter (Add \$1)</i>

## **Smashed Avocado \$9.50**

with Persian crumbled feta and seven flavour pepper on Turkish bread

Add:

- Poached egg \$2
- Chopped fresh salad, bacon rasher, or halloumi \$3
- Smoked salmon \$5

## **Eggs on Toast \$9.50 (Gluten Free Option; Vegan; Vegetarian)**

Poached/Fried/Scrambled eggs, sautéed mushrooms, and spinach with sourdough

Add:

- Bagel \$3
- Turkish Bread \$1

## **Bacon & Eggs on Toast \$14.50 (Gluten Free Option)**

Grilled bacon, eggs poached/fried/scrambled eggs, sautéed mushrooms, spinach, and grilled tomato with sourdough

## **Big Breakfast \$19.50 (Gluten Free)**

Grilled bacon, chorizo, eggs poached/fried/scrambled, sautéed mushrooms, spinach, and grilled tomato, hash brown with sourdough

Add:

- Avocado dipped in sesame seeds \$3

## **Omelette \$14.50 (Gluten Free Option)**

Spanish onion, bacon, mushroom, tomato, baby spinach, Kenilworth cheddar cheese, served with toasted Turkish bread

Add:

- Halloumi \$3

## **Eggs Benedict \$14.95 (Gluten Free Option)**

Two (2) poached eggs, two (2) rashers of bacon, sautéed mushrooms, and baby spinach topped with hollandaise Sauce on Turkish bread

Swap:

- Bacon to halloumi to make it vegetarian
- Bacon to smoked salmon \$4
- Bacon to brisket or pork belly \$4

## **Bruschetta bacon and egg \$16.50 (Gluten Free Option; Vegetarian)**

Smashed avo topped with grated salad, one (1) rasher bacon, two (2) poached eggs, topped with crumbled feta on Turkish bread with Hollandaise sauce

Swap:

- Bacon to Halloumi to make it Vegetarian

## ***Breakfast Sandwiches (on Turkish Bread or Gluten Free Bread)***

Or with

- Croissant \$1

### ***Sunrise \$7.95 (Gluten free option)***

Bacon and sunny side up egg sandwich with tomato relish on toasted Turkish bread

### ***Absolute Power \$12.90 (Gluten Free Option; Vegetarian)***

Vegan scrambled eggs, sautéed mushroom, baby spinach, Kalamata olives, BBQ sauce, cherry tomatoes and Japanese mayo

Add/Swap:

- Hash brown \$2
- Replace mayo to homemade relish to make it **Vegan**

### ***BLAT sandwich \$10.50 (Gluten Free Option)***

Bacon With avo, lettuce, tomato, and mayo

### ***HCT sandwich \$8 (Gluten Free Option)***

Ham, cheese, and tomato

### ***Salad sandwich \$8 (Gluten Free Option; Vegan; Vegetarian)***

Mixed salad sandwich

Add:

- Grilled chicken or ham \$3

### ***CCA sandwich \$8 (Gluten Free Option)***

Grilled chicken, avo, and tasty cheese

### ***Grilled halloumi sandwich \$9.95 (Gluten Free Option; Vegetarian)***

With avocado, lettuce, caramelized onion, and relish sandwich

### ***Perfect World \$14.50 (Gluten Free Option)***

Smoked Salmon with dill, goat's cheese, capers, Spanish onion, mixed greens, and lemon wedge

## ***One Hand Feast (served on one slice of seeded bread)***

### ***The Good \$6.50 (Vegan; Vegetarian)***

Peanut butter topped with kimchi-kraut. Great for the stomach

### ***The Bad \$6.50 (Vegan; Vegetarian)***

Strawberry jam topped with mascarpone and cacao nibs

### ***The Ugly \$6.50 (Vegan; Vegetarian)***

Tahini, tomato, rocket, and pesto

Add:

- Smoked Salmon \$4
- Poached Egg \$2

## ***Plant Based (Vegan)***

### ***Vegan Brekky \$14.95***

Plant based scrambled eggs (tofu), roasted tomato, smoked eggplant sweet potato and dukkah puree on sourdough

Add:

- Sesame seed avocado \$3

***Vegan Wrap \$16.95***

Plant base Chorizo, plant based scrambled eggs, house made salsa, cashew nut cream and relish, mixed green served in a wrap

Add:

- Smash avocado \$2

## Breakfast (from 6:30AM to 11AM)

### *Sweet Start of Morning*

#### ***Granola yoghurt \$14.95 (Vegetarian)***

House made granola with rolled oats and mixed nuts on yoghurt berry panna cotta and coconut yoghurt, then topped with fresh berries

#### ***French Toast with Carmelised Banana \$14.95 (Vegetarian)***

Cinnamon milk batter toast topped with mascarpone berries, caramelized bananas, toffee almonds, mint jelly, berry cullies, maple syrup, and vanilla patisserie

#### ***Berry insanity \$16.50 (Vegetarian)***

Belgian waffle, fresh mixed berries, vanilla bean ice cream, double whipped coconut cream, maple syrup, with berry jelly vanilla custard, and toffee almond

#### ***Daydream Chocolate \$16.50 (Vegetarian)***

Belgian waffle, brownie, vanilla bean ice cream, strawberries, blueberries, double whipped coconut cream, chocolate fudge, maple syrup, and chocolate shards

### *Breakfast Salads*

#### ***BKT Salad \$12.50 (Gluten Free Option)***

Crispy diced bacon, kale, baby spinach, red onion, cherry tomato, pepita seeds, poached egg, dressed with apple cider vinegar Dijon mustard dressing

#### ***Salmon Rocket Salad \$15.50 (Gluten Free Option)***

Smoked salmon, rocket, basil, cherry tomatoes, olives, quinoa, cucumber, goat cheese salad topped with Thai Nam Jim dressing

### *Gourmet Breakfast - (Strictly no alternatives)*

#### ***Unforgiven \$16.95***

Crispy bacon, green scrambled eggs, tomato and jalapeno salsa, beetroot jam and turmeric, and wasabi mayo on a bagel

#### ***Gran Torino \$16.50***

Savory mince with green peas, fried egg, butter chicken sauce, roasted tomato on a bagel

#### ***Sweet Potato Fritter \$15.80 (Gluten Free Option)***

Two (2) poached eggs, grilled capsicum, sumac yoghurt topped on base of tomato chutney and baby spinach

Swap:

- Bacon to Smoked Salmon +\$3

#### ***Bombae \$13.95 (Vegetarian)***

Potato fritter, grilled kale, grilled halloumi, topped with devil egg and fetta drizzle of hollandaise and balsamic glaze

#### ***The Mule \$ 16.95 (Gluten Free Option)***

Slow cooked tender beef brisket, folded eggs, side of beetroot labneh and herb oil on sourdough

## **Food Allergy Disclaimer**

At Aarth, we make every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always risk of contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum. Although we have strict cross contamination policies, we cannot guarantee a total absence of these products in any of our cuisine's, meat, carb, or vegetable. Customers with food allergies must be aware of this risk. Aarth will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our meals or itemised food sources.