

<b>TOAST DF, GF*, V</b>	8.5	<b>EGGS YOUR WAY</b>	12
Sourdough, grain, dark rye, fruit, GF white or GF fruit w marmalade, jam, vegemite, crunchy peanut butter, nutella or cinnamon and maple.		Two free range eggs poached, scrambled or fried w toast.	
*gluten free or dark rye.	+1	- spicy harissa baked beans / ricotta / sautéed kale	+ 4ea
<b>SEASONAL FRUIT BREKKY DF*, GF*, V</b>	16	- asparagus, avocado, Penny's tomato salsa, truffled mushrooms	+ 4.5ea
Seasonal fruits (fresh & compressed) served w a dairy free coconut pannacotta, house-made stollen, w an acai coulis and house-made granola.		- 'Pialligo' bacon / Yuzu & miso cured salmon / Pialligo pork, fennel and chilli sausage	+ 5
<b>BANOFFEE CROISSANT FRENCH TOAST GF*, V</b>	18	- gluten free bread / dark rye	+ 1
Banana, crushed peanuts, vanilla whipped mascarpone, caramel popcorn, salted caramel & shaved chocolate.	+ 5	<b>P.S.C. SAMBO DF*, GF*</b>	20
*add 'Pialligo' bacon.		Chicken breast sous vide w master stock, alfalfa, Penny's tomato relish and violet mustard in a house-made ciabatta roll served w a baby potato salad dressed w almond salsa verde.	
<b>BLACK SESAME CRÊPES V</b>	18	<b>BLACK BEAN BBQ PORK BURGER DF*</b>	20
Filled w vanilla mascarpone, fruit and a caramelised mango cheek, sprinkled w a pistachio praline crumb.		w a fennel, apple and truffle remoulade, house-made pickle in a black brioche bun, served w chippies.	
<b>ACAI &amp; WHITE CHIA BOWL DF*, GF*, V</b>	17	<b>MARKET FRESH FISH</b>	MARKET PRICE
Acai smoothie bowl w spiced white chia, house-made granola and fresh fruit.		Freshest available fish of the day (please ask your waiter).	
<b>AVO DISH DF*, GF*, V</b>	19	<b>THE MALTESE DUCK DF</b>	26
Smashed avocado & chèvre on toasted dark rye, charred corn & quinoa tabouleh, chilli oil & topped w a 65/65 egg.		A confit duck leg on a salad of pearl barley, mushrooms, broad beans and potatoes w a tomato and green olive salsa.	
<b>GREEN CURRY PILAF DF, GF, V</b>	17	<b>GNOCCHI V</b>	26
Made w Penny's own green curry paste served w a green mango chutney, coconut yoghurt and a 65/65 egg.		Lemon and parmesan semolina gnocchi w asparagus, medley cherry tomatoes & swiss chard leaves tossed in a lemon butter sauce.	
<b>OLLIE'S GREEN BREKKY DF*, GF*, V</b>	18	<b>SALMON NOODLES DF</b>	27
Poached Darbalara Farm free range eggs on house-made cauliflower brioche, served w avocado hummus, chargrilled asparagus and a herb and green leaf salad.		Yuzu & miso cured Huon Salmon w organic green tea soba noodles, pickled mushrooms, herbs and julienne vegetables tossed w a sesame dressing.	
<b>PIALLIGO HASH DF, GF</b>	19	<b>WONTON NOODLE SOUP DF</b>	26
Pialligo Farm pork, fennel and chilli sausage w confit potatoes and a medley of vegetables, pan tossed w house-made Szechuan chilli sauce, topped w a fried egg.		House-made Yangzhou style pork and prawn wontons in a pickled mustard green and shitake broth w baby bok choy and egg noodles.	
<b>JAPANESE SALMON FISHNG IN YEMEN DF, GF*</b>	21	<b>ROASTED MIXED BEETROOT SALAD DF*, GF*, V</b>	23
Yuzu & miso cured Huon Salmon, chargrilled dark rye, cannellini bean hummus, asparagus, medley cherry tomatoes, a 65/65 egg and hazelnut dukkah.		w herbs, greens, fennel, orange, grains and seeds dressed w citrus and herb vinaigrette w crumbled Meredith Valley goats cheese.	
<b>GREEN EGGS &amp; HAM DF*, GF*</b>	18	<b>CHIPPIES DF, GF</b>	10
Pea and herb scrambled Darbalara Farm free range eggs on char-grilled Three Mill Bakery ten-grain sour dough topped w a warm tomato salsa, Balzanelli double smoked leg ham and shaved parmesan.		Crisp fries w aioli & Penny's tomato relish.	

DF = Dairy free GF = Gluten free V = Vegetarian  
DF\* or GF\*= options available