

# BREAKFAST MENU

Monday to Sunday 8:00am to 11:30am

*All our eggs are free range*

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## EGGS BREAKKY

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### Eggs your style GFO \$18

Poached, Fried or Scrambled eggs with crispy bacon, roasted truss tomato and baguette

### Make your own Omelette GFO

Plain served with baguette \$12

Add Smoked salmon or Bacon or Ham or Mushrooms +\$4

Add onion or spinach or cheese +\$2

### Eggs Benedict GFO \$22

Poached eggs & Hollandaise sauce on English muffin, served with sautéed spinach

With a choice of Bacon or Ham

or Smoked Salmon +\$2

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## HEMINGWAY'S CLASSICS

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### Croque-Madame \$22

French Bistro style sandwich: Ham, cheese, Béchamel & fried egg on top

### Smash Avocado GFO / V \$19

A twist on a classic: fresh avocado, ricotta, beetroot pesto & balsamic glaze, served on warm French Baguette

Add 2 poached eggs or Haloumi +\$5

### Pan fried Croissant \$20

With scrambled eggs, smoked salmon, chives and beurre noisette

### Bad Boy Hot Pot GFO \$26

Bacon, beans, mushrooms, roasted tomato, sausage, hash brown, fried or poached egg & Baguette

### Bacon & Egg Roll GFO \$14

Bacon, 2 fried eggs, aioli & tomato relish

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## SWEET TOOTH

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### Ricotta Pancakes \$22

Buttermilk pancakes, seasonal fruits, whipped cream and maple syrup

### Toasted Banana Bread \$8

With Butter

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### SIDES

Toasted Baguette with Butter	\$5	Hash brown	\$3
Bonne Maman Strawberry Jam	\$2	Vegemite or Peanut butter	\$1
Poached or Fried eggs	\$3 (x1) / \$5 (x2)	Scrambled eggs (x3)	\$7

Roasted tomatoes/Mushrooms/Smoked Salmon/Avocado/Bacon/Haloumi/Sausages/Baked beans/Sautéed Spinach \$5

GF Option Toast +\$1

\*Allergy Notes: menu items may contain or come in contact with the following allergens: Wheat, peanut, tree nut, egg, milk, soy, sesame. If you suffer of any allergy, please let us know, we will do our best to accommodate you.

**No split bills on Weekend. Please note there will be a charge of \$3 for any change on the original dish.  
Sundays surcharge applied: 10%. Public Holiday surcharge 12,5%.**

# BREAKFAST DRINKS MENU

## GABRIEL COFFEE

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*Monte Carlo - Sophisticated & elegant blend*

*Tasting notes: Floral, candied citrus, chocolate*

Espresso	\$4
Piccolo, Long Black, Macchiato, Flat White, Latte, Cappuccino	\$4,20
Mocha	\$4,80
<b>HOT CHOCOLATE</b>	<b>\$4,20</b>

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## CHAI (Brewed with leaves)

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Chai Tea	\$5
Chai Latte	\$4,80
Dirty Chai <i>Chai latte with a shot of coffee</i>	\$5,30

## TEAS BY TEA DROP

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English breakfast, Earl Grey, Peppermint, Lemongrass & Ginger, Honey dew Green Tea, Chamomile

## ICED COFFEES

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Classic Ice Coffee: Double shot coffee, vanilla sugar & milk	\$6
With vanilla ice cream	\$8

<i>Extra shot, decaf, caramel, vanilla, or honey</i>	<i>+\$0.5</i>
<i>Large Size</i>	<i>+\$1</i>
<i>Almond, oat, or soy milk</i>	<i>+\$0,80</i>

## JUICES

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Apple, peach, kiwi, mango, lime Smoothie	\$7
Apple, Guava, Blackcurrant, Strawberry	\$7
Apple, Banana, Lychee, Mango Smoothie	\$7
Valencia Orange Juice	\$7
Crushed Apple Juice	\$7

## SOFT DRINKS

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Remedy Kombucha	\$7
Soda, Tonic, Coke, Coke zero, Lemonade	\$3.50
Ginger Beer	\$3.50
Lemon/Soda Lime Bitters	\$4

## KIDS CORNER

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Milkshakes Chocolate, Vanilla, Strawberry or Caramel	\$7
Babyccino	\$2

## BREAKFAST BOOZY DRINKS (from 10:00am)

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Hemingway's Famous Bloody Mary <i>Virgin / Double shot</i>	\$16 \$11 / \$20
Hemingway's Espresso Martini	\$19
Mimosa	\$13
Chandon Brut	Glass \$15 / Bottle \$65
Chandon Rosé	Glass \$17 / Bottle \$65
Champagne Mumm Cordon Rouge Bottle – FRA	\$110