

Sourdough, White Bread, Fruit Toast or Gluten-Free Bread (+\$1.50)  Butter & seasonal preserves	\$7
• Eggs on Sourdough (GFO)  Poached, scrambled or fried eggs served on artisan sourdough with a touch of herb oil	\$10
• Mango Lassi Granola  A tropical crunch-fest — golden granola, saffron yoghurt, juicy mango, rose petals & a pistachio sprinkle	\$13
Roshni's Bada Breakfast (GFO) Our big, bold brekkie — eggs your way, crispy bacon, juicy sausage, golden hash brown, seasonal greens & grilled tomato, served on toasted sourdough	\$22
*feeling veg? swap in halloumi & our spiced daal for the full flavour hit*	
Holy Avo (GFO)     Avocado, heirloom tomatoes, basil pesto, house made chilli oil, pickled red onion, poached egg	\$18
• Chilli Scrambled Eggs (GFO)  Fiery, fluffy scrambled eggs with salsa avocado, a drizzle of house chilli oil & fresh herbs on toasted sourdough	\$16
Bacon Eggs Benedict (GFO)  Crispy bacon, poached eggs on a bed of baby spinach and sourdough, topped with creamy hollandaise	\$17
Ricotta Hotcake     Ricotta hotcake, salted caramel Chantilly cream, maple,     caramelised banana, white chocolate soil	\$18
• Spiced Corn Fritters (GFO)  Golden chilli-coriander fritters layered with poached egg, grilled halloumi, avocado salsa and tomato chutney	\$19

Bacon & Egg Burger Bacon, egg, hash brown, relish, spinach & BBQ sauce	\$15
• Sautéed Rainbow Chard (GFO)  Halloumi, whipped yoghurt & feta, fried eggs & burnt b rainbow chard, served with sourdough	\$18 utter
FLAVOUR BOMBS. ALL FOU	R.
Crab & Prawn Paratha Flaky flatbread folded with soft crab, juicy prawns & ch jam, topped with crispy curry leaves	\$20
• Breakfast Daal Slow-cooked yellow daal with fried eggs, flaky paratha chilli oil & fragrant curry leaves	\$16
• Spice & Shine Omelette Fluffy spiced omelette with herbs and veg served on sourdough	\$18
• Masala Dosa (GFO) Iconic South Indian crepe filled with warm spiced potat mash, served with sambhar & duo of coconut and tomato chutneys	\$20

