DEUS BAR + KITCHEN

FOOD

TOAS = TED SOUDOUGH, FRUIT BREAD (V) preserves | peanut butter, vegemite | Pepe Saya butter HAM & CHEESE CROISSANT 7.5 swiss cheese, leg ham WARM BANANA BREAD (V) 12.5 poached quince, creme fraiche, hazelnuts DUX NUTTS GLUTEN FREE GRANOLA (GF, V) 12 yoghurt, fruit & honey GF/V 14/7 COCONUT CHIA PUDDING (GF, V) paleo granola, berries, passion fruit, coconut yoghurt ORGANIC OAT PORRIDGE 14/7 poached autumn fruit, hazelnut, yoghurt green apple & maple **BACON & EGG ROLL** 12 gruyere cheese, smokey tomato BBQ relish add avocado & kimchi 3 each - you will thank us! **AVOCADO TOAST** 15 feta, chili oil & lemon **ROAST MUSHROOMS & BURRATA** 17 MOZZARELLA ON TOAST (GF*,V) carrot top pistou, almonds, parmesan & lemon **CURED MT COOK SALMON & EGG** 18 labna, fennel, capers, herbs, sourdough OMELETTES (GF*,V) 18 served w/ toasted sourdough & butter greens, manchego add Jamon 3 **POACHED EGGS** 12.5 ON SOURDOUGH (GF*,V) poached eggs, chives add sides

SIDES house cured salmon (GF) 6 avocado | sautéed greens (GF) | bacon | 4 jamon | poached egg | feta | 3 tomato | kraut or kimchi | *Gluten free bread available * Selection of pastries available, please ask service staff

DRINK

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CROSS-EYED MARY 18 Ketel One, Tomato, Citrus, Worcestershire sauce, Spices SUNDAY MIMOSA 18 Santa Margherita Prosecco, Ketel One, Chambord, Juice, Orgeat **COLD PRESSED JUICE** 8

FRESHLY SQUEEZED OJ

NOURISHING GREENS

Kale, Cucumber, Celery, Apple, Lemon, Ginger

Ask about our DAILY JUICE SPECIAL!

COFFEE (REG/LRG) 3.5/4 Latte | Cappucino | Flat White | Mocha | Espresso Long Black | Macchiato | Piccolo | Babycino Chai latte 5 EXTRAS 0.5 Extra Shot | Decaf | Soy milk | Almond milk Coconut milk MILKSHAKES CHOCOLATE, MAPLE & PEANUT BUTTER STRAWBERRY VANILLA MALT **ORGANIC TEAS**

KIDS	
KIDS CHIA PUDDING (GF)	7
ONE EGG, BACON, TOAST (GF*)	10

English Breakfast | Earl Grey | China Sencha

Lemongrass & ginger | Peppermint | Chai

GF - Gluten Free

GF* - Gluten Free on request

5

V - Vegetarian

