



breakfast

- vegan vanilla yoghurt panna cotta 10
served with passionfruit + fresh berries GF DF VG NF EF
- maple granola 14
house made granola served with seasonal fresh fruit + creamy vanilla
coconut yoghurt DF VG EF
- corn + cheddar cheese savoury waffle 18
served with fresh avocado + a zesty tomato salsa GF NF V
- breakfast bowl 18
fresh + crisp charred greens served with sweet potato, avocado, cherry
tomatoes, hummus + seeds VG NF DF GF EF
add: poached eggs + 5
chicken + 5
- eggs benedict 18
poached eggs served on a house made potato rosti with ham, cherry
tomatoes + hollandaise sauce on a bed of charred greens GF NF
- chilli scrambled eggs 18
served on fresh sourdough toast, with seasonal mushrooms, goat's cheese
+ tomato relish NF V
- vegetarian farmers breakfast 22
eggs cooked your way, mushroom, spinach, cherry tomatoes, deep fried
halloumi, house baked beans, potato rosti + fresh sourdough toast NF V
- farmers breakfast 24
eggs cooked your way, bacon, sausages, cherry tomatoes, mushrooms,
house baked beans, potato rosti + fresh sourdough toast NF
add: any side + 5



GF Gluten Free DF Dairy Free EF Egg Free
NF Nut Free V Vegetarian VG Vegan

Please inform staff of any dietary requirements and/or
allergies as only primary ingredients are listed for each dish.
Public holidays incur a 15% surcharge.

Apricus



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Apricus



for the kids

kids egg + bacon 10
eggs your way with bacon + fresh sourdough toast NF

kids waffle 10
served with strawberries + chantilly cream NF V

liquid breakfast

old mac's mojito 15
white rum, mint + lime, soda water, choice of traditional
blueberry or raspberry

strawberry + watermelon frosé 15
rosé, frozen strawberries + watermelon

alpaca the gin 18
gin, elderflower liqueur, apple juice, fresh lime + cucumber

muddy puddles chocolate espresso martini 18
kahlua, vodka, creme de cacao, freshly ground espresso

apricus sunrise 18
tequila, coconut rum, orange juice, grenadine

raspberry daiquiri 15
white rum, raspberries, lime + mint

earl grey 15
earl grey tea, gin, honey, lemon + lavender



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