



Homage Breakfast

\$35 per adult | \$25 per child

Wood smoked bacon, poached eggs, roasted apple and jalapeno, hashbrown, smoked cheddar, sourdough

Homage green bowl, poached eggs, roasted veg, garden greens, caramelised onion, sourdough, nut crumble

Poached eggs, beetroot hummus, avocado, heirloom tomato, feta, toasted seeds, sourdough

Homage farm smoked ham focaccia, pickles, mustard and sugarloaf slaw

Pancakes, chai butter, stone fruit, toasted pistachio, Homage farm honey

Kids

Avocado on toast

Poached egg, bacon, toast

Pancake, vanilla ice cream

Your choice of juice

Orange

Apple

Pineapple

Koko coffee roasters; glossy black

Smooth and rich in milk-based coffees yet beautifully clean when savoured black. A complex cup filled with flavours of toffee, spice and all things nice, with notes of fresh butter, maple syrup and baker's cocoa, and a generous and moreish finish

Camellia teas

English breakfast

Ceylon black tea, strong assertive finish

Lemongrass & ginger

Sri Lankin lemongrass with ginger spice

Earl grey

Ceylon black tea with Spanish bergamot

Peppermint

Egyptian peppermint

Chamomile

Sweet, honey-like tisane

China sencha

A slightly sweet, mellow tea