

# BREAKFAST MENU

7.30AM – 11.30AM

Ciabatta, Sourdough, or Grain Bread with Homemade Preserves, Butter	7.5
<b>Add Gluten Free Bread +1.5</b>	
Spiced Fruit Bread and Preserves, Organic Butter	8
Ham, Cheese and Tomato Croissant	8.5
Breakfast Bagel – Bacon, Egg, Tomato Relish <b>Add Avocado +5</b>	12
Free Range Eggs on Ciabatta - Scrambled, Poached or Fried (v) (gfo*)	12
<b>Add: Bacon +5, Mushroom +5, Tomato +5, Hash Brown +5, Spinach +5, Sausages +6, Add Halloumi +6, Salmon +6, Gluten Free Bread +1.5</b>	
Porridge W Mixed Seeds, Sour Cherries, Rhubarb + Apple Crumble (v) (n)	15
Gluten Free Muesli Clusters W Coconut, Pecan + Cranberry Granola Coconut Yoghurt and Roasted Berry Compote (n) (v) (gf) (df) (ve)	17
Buttermilk Blueberry Pancakes, Summer Fruit Compote, Vanilla Whipped Mascapone and Maple (v)	18
Smoked Ham Hock, Baked Beans, Chorizo Crumbs, Poached Egg, Toasted Soldiers (GFO)	18
Pumpkin Rosti with Poached Eggs, Avocado, Wilted Spinach, Seeds, Halloumi, Zhoug (v)	18
Eggs Benedict, Specky Bacon, Poached Eggs, House Hollandaise + Mixed Leaves on Ciabatta (gfo*) <b>Swap Bacon for Salmon +2</b>	19
Avocado Smash W Marinated Feta, Kale + Smoked Almond Pesto, Red Onions and Cherry Tomatoes on Sourdough (veo) (gfo*) (dfo) <b>Add Egg +3.5, Add Halloumi +6 +Gluten Free Bread +1.5</b>	19
Spiced Shakshouka w Baked Eggs, Wood Roasted Peppers, Chickpeas, Feta, Dressed Leaves and Chargrilled Turkish Bread (v) (gfo*) (dfo)	19
Potato Hot Cakes, Spinach, Smoked Salmon, Poached Eggs, Hollandaise	21
Little Way Veggie Brekkie - Smashed Avocado, Poached Eggs, Hollandaise, Field Mushroom, Parmesan & Chive Hash Brown, Slow Roasted Tomato, Grilled Halloumi on Ciabatta (v) (gfo*)	22
Little Way B.E.S.T. - Bacon Slab, Poached Eggs + Hollandaise, Grilled Tomato, Pork Sausage, Parmesan and Chive Hash Brown, Field Mushroom on Ciabatta	23

<b>KIDS MEALS</b> - Free Range Egg on Ciabatta (V) (GFO)	9
- Pancakes w Ice Cream and Maple Syrup	12

**PLEASE SEE OVER FOR VARIOUS HOT AND COLD DRINKS**

Delicious Homemade Cakes and Muffins in the display fridge at the bar

V(O) = Vegetarian (Option) VE(O) = Vegan (Option) N = Nuts.  
GFO) = Gluten Free (Option) DF(O) = Dairy Free (Option) \*Substitute with GF Bread +1.5  
Please advise staff of any dietary requirements.

# COLD DRINKS + JUICES

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## FRESHLY SQUEEZED JUICES

<b>Orange</b> Fresh seasonal oranges	<b>7.5</b>
<b>Apple</b> Fresh seasonal apples	<b>7.5</b>
<b>Watermelon</b> Fresh Seasonal Watermelon	<b>8</b>
<b>Little Way Green</b> Celery, Apple, Cucumber, Mint	<b>8</b>
<b>Orange Sunshine</b> Carrot, Apple, Orange	<b>8</b>
<b>Lemon Ginger Tonic</b> Lemons with Fresh Ginger + Apples	<b>8</b>

## COLD DRINKS

<b>Ice cream milkshake</b>	<b>6.5</b>
Strawberry / Banana / Vanilla / Chocolate / Caramel / Spearmint	
<b>Iced Coffee / Latte / Chocolate / Mocha / Chai Latte</b>	<b>6.5</b>
<b>Green Smoothie</b> Banana, Spinach, Pineapple, Apple	<b>8.5</b>
<b>Banana + Mango Smoothie</b> Banana, Mango, Yoghurt, Milk + Honey	<b>8.5</b>
<b>Berry Smoothie</b> Mixed Berries, Banana, Yoghurt, Milk + Honey	<b>8.5</b>
<b>Sparkling Water</b> 250ml / 750ml	<b>4 / 7.5</b>
<b>Still Water</b> 600ml / 750ml	<b>4 / 7.5</b>
<b>Coke / Coke zero / Sprite / Lift / Ginger Beer / Tonic / Soda / Dry Ginger Ale / Red Bull + 0.5</b>	<b>4.5</b>

## HOT DRINKS

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<b>Coffee</b>	<b>from 4</b>
Soy Milk / Almond Milk / Flavour Shot / Extra Shot	<b>+ 0.50</b>
<b>Hot Choc / Chai Latte / Mocha / Tumeric or Matcha Latte</b>	<b>4.5</b>
<b>Tea</b>	<b>5</b>
Green / Peppermint / Lemongrass + Ginger / EBT / Earl Grey Autumn Strudel / Masala Chai / Chamomile	

## ALCOHOLIC DRINKS

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<b>Cocktails such as Mimosa, Bloody Mary, etc.</b>	<b>from 9</b>
<b>Fizz, White/Red Wines, Beers, Ciders and Spirits</b>	<b>from 7</b>
<b>SEE 'DRINKS MENU' FOR EXTENSIVE LIST OF ALL ALCOHOLIC DRINKS</b>	