

# 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, Butter	8
Ham, Cheese and Tomato Croissant	9
Breakfast Bagel – Bacon, Egg, Tomato Relish <b>Add Avocado +5</b>	12
Free Range Eggs with Ciabatta - Scrambled, Poached or Fried (v) (gfo*)	14
<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>	
Fairfield Granola, Apple, Smoked Almonds, Agave Syrup, Lime Coconut Yoghurt, Mango (veo) (n) (dfo)	16
Pork Belly Hash Brown W Fried Egg, Speck Bacon Slab, Bulldog Sauce	19
Pumpkin Rosti with Poached Eggs, Avocado, Wilted Spinach, Seeds, Halloumi, Zhoug (v)	19
Eggs Benedict, Speck Bacon, Poached Eggs, House Hollandaise + Mixed Leaves on Ciabatta (gfo*) <b>Swap Bacon for Salmon +2</b>	19
Avocado Smash, House Labneh, Strawberries and Blueberries, Mint, Dill on Multigrain Sourdough (gfo*) (v) (veo)	19
<b>Add Poached Egg +3.5, Add Halloumi +6</b>	
Spiced Shakshouka w Baked Eggs, Wood Roasted Peppers, Chickpeas, Feta, Dressed Leaves and Chargrilled Turkish Bread (v) (gfo*) (dfo)	19
Buttermilk Pancakes, Summer Fruit Compote, Raspberry Mascapone Maple (v)	20
Hot Smoked Salmon and Chilli Scrambled Eggs, Octo Dressing, Toasted Ciabatta (gfo*)	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	24

**KIDS MEALS** - Free Range Egg on Ciabatta (V) (GFO) 9.5

- Pancakes w Ice Cream and Maple Syrup 13

**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.

GF(O) = 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 8</b>
<b>SEE 'DRINKS MENU' FOR EXTENSIVE LIST OF ALL ALCOHOLIC DRINKS</b>	