

All Day Breakfast

Bread & Spread \$7.5

Choose your bread
white sourdough // soy & linseed sourdough //
fig & raisin sourdough(+\$1) // gluten free (+\$2)

Choose your spread
homemade jam // peanut butter //
vegemite // honey // ricotta (+\$1.5)

Add from the Sides Menu to build your own breakfast...

The Inclinator Bacon & Egg Roll \$12.5

(can be made gf)

streaky bacon, free range sunny side up fried egg, tomato chutney & spinach on a lightly toasted milk bun

Add Cheese (+\$1.5) Add Hashbrown (+\$4)

Turkish Style Eggs (v) \$16.5

(can be made to GF)

free range poached eggs, labneh, dill, cumin & chilli butter sauce, toasted infinity bakery sourdough.

Add Chorizo (+\$6), Add Smoked Chicken (+\$7)

Bircher Musell (gf,v) \$18

overnight soaked oats, passionfruit pulp, apple, apricot, sultana, toasted seeds and coconut chips

Smashed Avo on Toast (v) \$18

(can be made to vg, gf, df)

smashed avo on soy & linseed, corn and capsicum salsa, coriander, baby rocket, feta, lemon & chilli flakes.

Add Bacon (+\$5) Add a Poached Egg (+\$3.5)

Green Breakfast Bowl (gf / v) \$20

kale and baby spinach, avocado, homemade beetroot hummus, white quinoa, grilled halloumi, toasted seeds, pistachio dukkah and a poached egg

Add salmon (+\$7) Add a falafel (+\$5.0)

Mediterranean Breakfast Bowl (v) \$21

homemade hummus, grilled halloumi, heirloom tomatoes, cucumber, olives, oregano, pita bread & a poached egg

Add Avocado (+\$5) Add smoked chicken (+\$7)

Buttermilk Pancake (v) \$20

Homemade buttermilk pancake, banana, whipped maple butter, candied walnut

Add vanilla icecream (+\$3.5)

Inclinator French Toast (v) \$22

brioche french toast, cinnamon, seasonal fruits, drizzle of condensed milk

Add Bacon (+\$5)

The Inclinator Eggs Benedict \$22

(can be V, GF)

two soft poached eggs, homemade hollandaise sauce on charcoal buns.

Choice of Spinach Ham, Bacon or Salmon (+\$3.5)

Lunch Menu on next page →