

## Breakfast Menu

Available daily, 9AM – 11.30AM

### Eggs your way

Multigrain, sourdough **14** gluten-free toast **(+2.50)**

### Avocado & Whipped Feta

Served on sourdough with wakame and toasted coconut crumb **24** (WGO, DF)

### Parmesan-creamed mushrooms

Served on toast with poached egg and chives **22** (WGO, VEG)

### Sides – 7

Bacon

Smoked salmon

Avocado

Hashbrowns

Creamed Mushrooms

Toast & Spreads

### Breakfast Cocktails

Mimosa, Espresso Martini, Irish Coffee, Bloody Mary **19**

**Museum Member discount:** Museum members

receive 10% discount off the total bill.

Present your membership card during payment.

SUBJECT TO AVAILABILITY

VEG = vegetarian, VGO = vegetarian option available, VGN = vegan, WG = without gluten, DF = dairy free, WGO = without gluten option available

### FOOD ALLERGIES

Please note: All of our food is produced in a kitchen which contains the following ingredients: cow's milk, eggs, almond/ brazil nuts, cashews/ hazelnuts/ macadamias/ pecans/ pine nuts/ pistachios/ walnuts, peanuts/lupins, tree nuts, fish, shellfish/ crustaceans/ molluscs, wheat/gluten, soy, soybeans, sesame, sulphites. Whilst we do our utmost to ensure these items are labelled, we cannot guarantee trace elements. Please let our staff know of any allergies or food exceptions you may have before ordering.