

WAYFARER'S

BAR
& CAFE

DARLING HARBOUR

RISE & SHINE

Daily 6:30 - 10:30

EGGS ON TOAST v 16
Two eggs your way [poached, scrambled or fried] served
on a slice of sourdough and pepe saya butter

EGGS BENEDICT

Two poached eggs, hollandaise, wilted spinach on english muffins,
with choice of:

- **roasted balsamic mushroom mix** 25
- **bacon** 25
- **smoked salmon**..... 26

SCRAMBLED EGGS CROFFLE 24

Wayfarer's croissant waffle, scrambled eggs, prosciutto,
grated parmigiano cheese, lemon honey reduction

CHILLI SCRAMBLED EGGS CROFFLE 24

Wayfarer's croissant waffle, chorizo, mushroom xo, red onion,
scrambled eggs, parmesan, chilli, pickled onion, coriander

SMOKED SALMON TOAST 24

Smoked salmon, poached egg, crème fraiche, capers & dill on
sourdough

MUSHROOM TOAST 24

Sautéed mushrooms with coconut cream, shaved Parmesan,
crunchy kale, poached egg & truffle-infused oil on sourdough

AVOCADO TOAST v 24

Fresh avocado, poached egg, feta cheese, chili infused oil,
dukkah, balsamic glaze, lime & confit tomatoes on sourdough

GLUTEN-FREE BREAD AND BRIOCHE BREAD AVAILABLE FOR EXTRA 2.00

v = vegetarian | gf = gluten-free | df = dairy-free | vg = vegan

*Please let our hosts know if you have dietary requirements and we'll do
our best to accommodate. 15% service charge on public holidays.*

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ROMESCO BRUSCHETTA vg	22
Romescosauce [nuts and capsicum spread], roasted beetroot, cherry truss tomatoes, walnuts, garlic oil on fruits toast	
CORN FRITTERS v	22
Wayfarer's corn fritters, hash brown, fried egg, avocado, house made tomato relish, italian balsamic glaze	
GRANOLA WITH SEASONAL FRUITS v df	17
Wayfarer's granola clusters served with coconut yoghurt, maple syrup & fresh seasonal fruits [contains nuts]	
TOASTED SOURDOUGH	13
2 pieces of sourdough, serve with pepe saya butter & your choice of spread	

ADD ONS

- Smoked salmon6
- Bacon5
- Balsamic mushrooms 5
- Half avocado3
- Grilled tomato3
- Fruits6
- Poached egg3
- Fried egg3
- Scrambled eggs5

SAUCES 1

- Aioli
- Barbecue sauce
- Tomato sauce
- Hollandaise sauce
- Dijon mustard
- Chipotle mayo
- Sriracha

SPREAD 1

- Butter • Peanut butter
- Vegemite
- Nutella
- Strawberry jam
- Raspberry jam
- Apricot jam
- Mix berries compote 1.50

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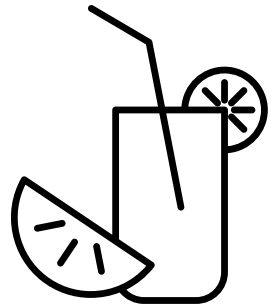
COFFEE, TEA & JUICE

	REG	LRG
Espresso	3.5	•
Piccolo	4	•
Macchiato	4	•
Flat White.....	4.5	5.5
Cappuccino.....	4.5	5.5
Latte.....	4.5	5.5
Long Black.....	4.5	5.5
Mocha	4.5	5.5
Hot Chocolate.....	4.5	5.5
Chai Latte	4.5	5.5

Almond, Soy, Oat, Lactose Free, Extra Shot,
Syrup [Caramel, Vanilla, Hazelnut] +0.5

LOVE TEA AUSTRALIAN ORGANIC

English Breakfast	5
Earl Grey	5
Peppermint	5
Chamomile	5
Jasmine Green	5
Green Tea	5



JUICES 4

Orange, Apple,
Pineapple, Cranberry

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