WAYFARER'S
BAR
& CAFE

DARLING HARBOUR

RISE & SHINE

Daily 6:30 - 10:30

EGGS ON TOAST [v] **18**
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** **26**
- **bacon** **26**
- **smoked salmon** [I][Origin: Norway] **28**

SCRAMBLED EGGS CROFFLE **26**
Wayfarer's croissant waffle, scrambled eggs, prosciutto, grated parmigiano cheese, lemon honey reduction

CHILLI SCRAMBLED EGGS CROFFLE **26**
Wayfarer's croissant waffle, chorizo, mushroom xo, red onion, scrambled eggs, parmesan, chilli, pickled onion, coriander

SHAKSHUKA **25**
Cherry tomato, chorizo, poached egg, feta cheese, coriander, chili flakes, served with sourdough

SMOKED SALMON TOAST [I] **25**
Smoked salmon[Origin: Norway]
poached egg, crème fraiche, capers & dill on sourdough

AVOCADO TOAST [v] **25**
Fresh avocado, poached egg, feta cheese, chili infused oil, dukkah, balsamic glaze, lime & cherry tomatoes on sourdough

MUSHROOM TOAST **25**
Sautéed mushrooms with coconut cream, shaved parmesan, crunchy kale, poached egg & truffle-infused oil on sourdough

v = vegetarian | gf = gluten-free | df = dairy-free | vg = vegan
The origin of seafood is indicated using the AIM labelling system:
A - Australian, I - Imported, and M - Mixed [a combination of both]

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

29.JUN

WAYFARER'S
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& CAFE

DARLING HARBOUR

RISE & SHINE

Daily 6:30 - 10:30

CORN FRITTERS [v] — 25
Wayfarer's corn fritters, hash brown, fried egg, avocado, house made tomato relish, italian balsamic glaze

BREKKIE ROLL — 24
Brioche roll, bacon, fried egg, hash brown, swiss cheese, spinach, parmesan cheese, bbq & aioli sauce

ACAI BOWL [v][df] — 20
Acai, fresh seasonal fruits, granola, coconut flakes

GRANOLA WITH SEASONAL FRUITS [v][df] — 19
Wayfarer's granola clusters served with coconut yoghurt, maple syrup & fresh seasonal fruits [contains nuts]

TOASTED SOURDOUGH — 15
2 pieces of sourdough, serve with cultured butter & your choice of spread

ADD ONS

- Fruits 6
- Scrambled eggs 8
- Poached egg 4
- Fried egg 4
- Smoked salmon 6 [Origin: Norway]
- Bacon 6
- Hash brown 5
- Feta/Swiss cheese 5
- Half avocado 6
- Balsamic mushrooms 6
- Grilled tomato 5
- Wilted spinach 5

SAUCES 1

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

SPREAD 1

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

GLUTEN-FREE BREAD AND BRIOCHE BREAD AVAILABLE FOR EXTRA 2.00

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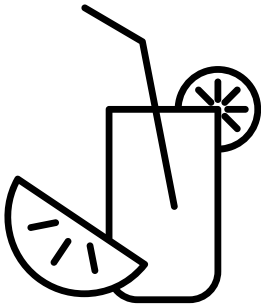
COFFEE, TEA & JUICE

	REG	LRG
Espresso	4	•
Piccolo	4.5	•
Macchiato	4.5	•
Flat White	5	6
Cappuccino	5	6
Latte	5	6
Long Black	5	6
Mocha	5	6
Hot Chocolate	5	6
Chai Latte	5	6

Almond, Soy, Oat, Lactose Free, Extra Shot,
Syrup [Caramel, Vanilla, Hazelnut] +1.0

LOVE TEA AUSTRALIAN ORGANIC

English Breakfast	6
Earl Grey	6
Peppermint	6
Chamomile	6
Jasmine Green	6
Green Tea	6



JUICES 5

Orange, Apple,
Pineapple, Cranberry

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