

Healthy/V/

MENU

ASHTON & OLD

\$23

PUMPKIN SALAD

Roasted pumpkin, Quinoa & Feta with sun-dried tomatoes, Peppita seeds, lettuce, spinach, house dressing & balsamic reduction (GF) (DFO)
Add : Grilled chicken \$6 or Halloumi \$5



\$28

MUSHROOM OMELETTE

Omelette style with mushroom, tomatoes, spinach, mozzarella cheese & sriracha mayonnaise serve with sourdough (DFO)(GFO)



\$19.5

SMASHED AVOCADO

Smashed avocado on sourdough top with house dukkha & balsamic reduction
(DFO, GFO, VG, Nuts)
Add : Feta \$4.1 or Eggs \$6



\$22

BREAKFAST BRUSCHETTA

Diced avocado, danish feta, cherry tomatoes, pesto, beetroot hummus & balsamic reduction on sourdough
Add : Poached eggs \$ 6 or Halloumi \$5
(DFO) (GFO)



\$19.9

ACAI BOWL

Seasonal fresh fruit, chia seeds, granola and coconut (VG, GFO, DFO)



\$27

BIG VEGO

Poached eggs, house beans, tomatoes, mushrooms, hash brown, avocado, wilted spinach and toasted sourdough
(Vegan option : swap eggs to roasted pumpkins) (VGO, GFO, DFO)
Add : Halloumi \$5

