

BREKKY COCKTAILS

Our suggestions to kick off your day or continue what you started the night before
(ONLY AVAILABLE FROM 10AM)

BLOODY MARY

vodka, worcestershire sauce, lemon juice, tabasco, tomato juice, salt and pepper garnished with bacon

21.00

ESPRESSO MARTINI

kahlua, vodka, coffee tequila and espresso coffee

22.00

TEQUILA SUNRISE

tequila, fresh orange juice and strawberry liquor

20.00

MIMOSAS (MAKES 2 GLASSES)

tread softly prosecco served with cold pressed orange juice on the side

18.00



DIETARY | GF – Gluten Friendly | DF – Dairy Free | V – Vegetarian

HaigST KIRRA

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LOOK AFTER YOU LIKE A VIP.



LET'S BE FRIENDS & TELL US
YOUR BIRTHDAY!

BREAKFAST MENU

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements.

It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products.

Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.



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TOAST (V) 8.00

served with butter and your choice of condiments:
turkish / sourdough / white vienna / gluten free

SOURDOUGH FRUIT TOAST (V) 10.00

toasted and served with house made cinnamon butter

BANANA LOAF (V) 13.00

toasted and served with house made maple butter, candied walnuts, and seasonal fruits

ACAI BOWL (GF) (DF) (V) 19.50

pure acai sorbet served with seasonal fruits, byron bay granola and toasted coconut

add peanut butter	2.00	add cacao nibs	3.00
add nutella	2.00	add coconut yoghurt	2.00

HAM & CHEESE CROISSANT 16.50

toasted croissant with ham off the bone, melted swiss cheese and tomato relish

BACON & EGG ROLL 13.50

bacon, fried free-range egg and melted cheese on a toasted milk bun served with your choice of sauce

add fried halloumi	6.00	add pork chipolatas	6.00
add hash browns	5.00	add 180g beef patty	8.00
add smashed avocado	6.00	add baby spinach	4.00

FREE-RANGE EGGS ON TOAST 19.50

served on turkish toast with roasted tomatoes, baby spinach and choose one from the following:

two rashers of bacon	fried halloumi	smashed avocado
pork chipolatas	sauteed mushrooms	hash browns

SWEET CORN FRITTERS (GF) (DF) (V) 19.50

charred corn and coriander fritters with smashed avocado, cherry tomato, red onion and fresh herb salsa topped with chipotle aioli and turmeric dukkah

add two free-range eggs	6.00	add two rashers of bacon	7.00
add fried halloumi	6.00	add confit tassie salmon	9.00
add hash browns	5.00	add ham off the bone	7.00

SMASHED AVOCADO (V) 22.00

toasted sourdough topped with chunky smashed avocado, cherry tomato, red onion and fresh herb salsa finished with crumbled fetta, turmeric dukkah, balsamic glaze and fresh lemon

add two free-range eggs	6.00	add two rashers of bacon	7.00
add fried halloumi	6.00	add confit tassie salmon	9.00
add hash browns	5.00	add ham off the bone	7.00

HAIG STREET BENNY

served on turkish toast with baby spinach, house made hollandaise, two poached free-range eggs and roasted tomatoes

smashed avocado (V)	24.00	two rashers of bacon	25.00	sauteed mushrooms (V)	24.00
ham off the bone	27.00	confit tassie salmon	29.00	beef brisket	28.00

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FRENCH TOAST 22.00

brioche soaked in cinnamon egg wash, grilled and topped with crispy bacon and sweet maple syrup

BUTTERMILK PANCAKES (V) 22.50

stack of buttermilk pancakes with fresh banana, strawberry and mint compote, candied walnuts, vanilla ice cream and maple syrup

DONUT WAFFLES (V) 22.50

two cinnamon waffles topped with vanilla ice cream, fresh strawberries and house made butterscotch sauce

BYRON BAY GRANOLA (GF) (DF) (V) 21.00

roasted macadamia granola served with fresh banana, strawberry and mint compote, chia pudding and coconut yoghurt drizzled with honey

CROQUE MADAME 22.00

toasted sourdough, ham off the bone, melted swiss cheese, bechamel sauce topped with a fried egg

GREEN BOWL (GF) (DF) (V) 23.00

seasonal greens, kale, baby spinach, quinoa, garden herbs topped with smashed avocado, two free-range eggs and turmeric dukkah

OMELETTES 26.00

served on turkish toast with your choice of:

HAM OFF THE BONE tasty cheese, red onion, cherry tomatoes, and fresh herbs

TEMPURA SOFT SHELL CRAB fried shallots and chilli oil topped with snow pea tendrils

BREKKY WRAP 24.00

bacon, hash brown, tasty cheese, sausage, baby spinach and scrambled eggs in a toasted tortilla with your choice of sauce

GREEN EGGS AND HAM 26.00

ham off the bone with crispy kale, basil pesto, fetta, smashed avocado and poached eggs served on toasted turkish

THE BIG FEAST 29.50

two free-range eggs, bacon, pork chipolatas, sauteed mushrooms, roasted tomatoes, hash browns and baby spinach served with turkish toast

ADD TO ANY MEAL

two rashers of bacon	7.00	fried chicken	8.00	sweet corn fritters	7.00
pork chipolatas	6.00	grilled chicken	8.00	baby spinach	4.00
ham off the bone	7.00	beef brisket	9.00	sauteed mushrooms	6.00
180g beef patty	8.00	confit tassie salmon	9.00	roasted tomatoes	5.00
two free-range eggs	6.00	fried halloumi	6.00	smashed avocado	6.00
one free-range egg	3.50	danish fetta	4.00	hash browns	5.00

SAUCES

house made hollandaise	3.00	basil pesto	3.00	caesar dressing	2.50
tomato relish	3.00	sweet chilli	2.00	chipotle aioli	2.50
tomato sauce	2.00	sour cream	2.00	garlic aioli	2.50
smokey bbq	2.00	sesame dressing	2.00	tartar	2.50

PLEASE UNDERSTAND THAT WE CANNOT ALWAYS ACCOMODATE CHANGES TO THE MENU