

# BAR YARRA

## BREAKFAST MENU

### OPENING HOURS

Mon - Fri 7AM - 10:30AM

Sat - Sun 7AM - 11AM

#### PANCAKES 20

Crème fraîche, maple & winter fruit compote.

#### EPICURO'S MAPLE & ALMOND GRANOLA 19

(VE, GFO)

Epicuro's almond & maple granola, fresh fruits, berry compote, and your choice of coconut or greek yoghurt.

#### SHAKSHUKA 26

(V, NF, DFO, GFO)

Two eggs slow cooked in a rich sauce of tomato, capsicum, onion, eggplant, spices, marinated olives, chives, basil, watercress leaves, and whipped feta with sourdough toast.

#### EGGS YOUR WAY 20

(V, VEO, GFO, DFO)

Two eggs, poached, fried, or scrambled, with sourdough toast, green herbs, and seasonal relish.

#### EGGS MUFFIN 24

English muffin, fried egg, nduja, American cheese, mustard dressing, and bacon, salad, and fennel garnish.

#### FRUIT OF THE DAY 19

(VE, GF)

Seasonal fruits served with a choice of coconut or greek yoghurt.

#### SMASHED AVOCADO TOAST 22

(VE, GFO)

Smashed avocado, watermelon radish, labneh, pumpkin seeds, and goji berry. Served on artisanal seeded toast.

#### NORDIC PLATE 24

Two soft boiled eggs, smoked salmon, and herb salad with watercress, mint, parsley, pickled spinach, onions, capers, and toasted seeds.

#### EGGS FLORENTINE 24

Two poached eggs, toasted English muffin, sautéed spinach, béarnaise, and herb salad.

#### CHILI SCRAMBLED EGGS 24

Scrambled eggs served with crispy chilli oil, fresh red chilli, feta cheese, spring onion, and toasted sourdough.

#### TOFU SCRAMBLE 24

(VE)

Spiced tofu served with vegan feta cheese, crispy chilli oil, fresh red chilli, spring onion, and toasted sourdough.

#### ON THE SIDE 8 EACH

Mushrooms (V, GF, NF, DF)

Roasted Tomato (VE, GF, NF, DF)

Ovolo Rosti (2) (VE, GF, NF, DF)

Greek or Coconut Yoghurt

Eggs Your Way (2) (DF, V, NF)

Smashed Avocado (GF, NF)

Smoked Salmon

#### COFFEE BY ST REMIO \$6 / L6.5

Espresso

Short Macchiato

Long Macchiato

Long Black

Latte

Cappuccino

Flat White

Mocha

+ extra shot or decaf \$1

+ milk alternatives -

soy, oat, almond \$0.50

#### TEA BY TEA DROP 6

English Breakfast

Earl Grey

Oriental Jasmine Green

Peppermint

Chamomile Blossoms

#### OTHER THAN COFFEE \$5 / L5.5

Hot chocolate

Chai Latte

Dirty Chai

#### JUICE 5

Orange

Apple

Pineapple

Tomato

#### BREAKFAST BOOZE

FROM 9 AM

#### DAL ZOTTO PUCINO PROSECCO 17

King Valley, VIC

#### MOËT & CHANDON IMPÉRIAL BRUT 25

Champagne, France

#### MIMOSA 16

Prosecco & Orange Juice

#### BLOODY MARY 23

With Vodka

#### DIETARY OPTIONS AVAILABLE

GF - gluten free DF - dairy free NF - nut free V - vegetarian VE - vegan O - option  
Please let our staff know if you have any dietary requirements

Sunday Surcharge 10% Public Holiday Surcharge 15%.  
Surcharge applies to all card transactions

