

BREAKFAST

FOOD

Two slices toasted sourdough or fruit toast, butter, seasonal preserve / vegemite / peanut butter / "Bee One Third" local honey [GF av] **10**

"Bee One Third" local honey roasted granola, macadamia, almond, chia seeds, goji berries. Barambah organic Greek yoghurt, seasonal fruit [VG av.] **16**

Poppy seed bagel, avocado, lemon ricotta, herb and Pepita seed dressing [V] **17**

Roasted pumpkin hummus, sweet potato wedges, crème fraiche, poached eggs. Chickpea, herb salad [GF/V/Vg av.] **21**

Beef, red wine and herb ragu. Poached eggs white bean puree, charred sourdough and Pecorino **27**

Sautéed mushrooms on sourdough toast, smoked almond Romesco, pickled onions. Gremolata [VG] **23**

Grilled smoked LP's Mortadella bagel, fried egg, Barossa Halloumi, sweet chilli tomato relish. Fries, Parmesan aioli **23**

Fried eggs, quinoa and soya toast. LP's pork and white pepper sausage. Twice cooked potatoes, Parmesan aioli [GF av] **23**

Eggs your way, Bronte Beechwood smoked bacon, toasted sourdough, avocado [GF av] **21**



All our eggs are Free Range
GF: Gluten Free VG: Vegan V: Vegetarian av: alternate option available

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BREAKFAST

BREAKFAST COCKTAILS

Virgin Mary \$8

Bloody Mary \$15

Mimosa \$11 [Av. Friday - Sunday]

JUICE | BY GROVE PREMIUM

Pulpy Orange Juice 4.5

Cloudy Apple 4.5

Pineapple 4.5

Cranberry 4.5

FRESH PRESSED

Apple, orange and ginger 7.5

COFFEE | BY ST DREUX

Piccolo, Single Espresso 3

Flat white, Cappuccino, Latte,

Long Black, Macchiato 4.5

Soy, Almond, Lactose Free, Oat
0.50

TEA | BY T2

Melbourne Breakfast 4.5

Certified Organic Peppermint
4.5

Sencha 4.5

Fairtrade Certified Organic

English Breakfast 4.5

Earl Grey 4.5

Lemongrass and Ginger 4.5



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