BREAKFAST | 7am-11.45am

BREAKFAST PANNA COTTA [V, N] **19**
coconut and lime panna cotta, macadamia granola, mango, passionfruit, coconut cream

AVOCADO TARTINE [GFO, V, VGO] **16**
whipped avocado and ricotta, cherry tomato, pickled shallots, toasted seeds, chilli flakes, toasted sourdough

MUSHROOM TARTINE [GFO, V, VGO, N] **19**
urban valley mushrooms, white bean puree, garlic, herbs, sherry, toasted hazelnuts, toasted sourdough

SALMON TARTINE [GFO, I] **21**
smoked salmon, crème fraiche, pickled shallots, dill, crispy capers, lemon, toasted sourdough

BREAKFAST BURGER [GFO] **18**
fried egg, bacon, spinach, provolone, tomato relish. milk bun

EGGS, YOUR WAY [GFO, V] **16**
two free range eggs (poached or fried), toasted sourdough, tomato relish
scrambled [+2]

BROWN BUTTER BENEDICT [GFO, V] **19**
two free range poached eggs, brown butter hollandaise, spinach, pangrattato, toasted sourdough
add bacon 7, salmon 8, or avocado 5

THE CODA PLOUGHMAN'S [GFO, V] **22**
jammy boiled egg, red witch cheese, cornichons, peach and muscatel chutney, falls farm greens, toasted sourdough
add smoked salmon 8, jamon iberico 8, ham 6,

EXTRAS

gluten free bread substitution	1
roasted tomato | toasted sourdough	3
fried egg | poached egg | bacon (1) | hollandaise | sauteed spinach	4
avocado | hashbrown | fries | halloumi	5
scrambled eggs (2) | bacon (2) | urban valley mushrooms | chorizo	7
smoked salmon	8

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | N = NUTS | O= OPTION AVAILABLE
A= AUSTRALIAN SEAFOOD | I = INTERNATIONAL SEAFOOD
Please advise our team of any allergies or dietary requirements. While every care is taken, we cannot guarantee allergen-free dishes.
Sunday Surcharge 10%, Public Holiday Surcharge 15%