



Chef, Brendan Pratt

## breakfast...

sourdough, sunflower rye or fruit <b>toast</b> , homemade preserve or honey	8
coastal crunch <b>lupin granola</b> , vanilla yoghurt & fresh strawberry	12
<b>eggs on toast</b> , 63 degree poached, fried or scrambled	12
+ bacon	4
<b>bacon &amp; egg burger</b> , fluffy eggs, crisp bacon, coffee & maple mayo	16
<b>ricotta hot cakes</b> , passionfruit curd, coconut mascarpone & meringue	20
roasted wild <b>mushroom &amp; za'atar bruschetta</b> , warm pumpkin cream, fried eggs & goats cheese	21
<b>ricotta</b> scrambled eggs, chorizito, roast mushrooms, hash browns & tomato	26

## add ons...

extra slice of sourdough	3
home made preserves, local honey or peanut butter	3.5
extra egg, bacon, avocado, mushrooms vine ripened tomatoes, kimchi & hash browns	4
gluten free bread or spicy chorizito	4.5

Please note there is a 15% surcharge applicable on all Public Holidays and 1% on all credit cards

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