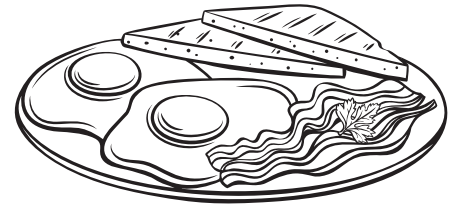


# BREAKFAST



FRIDAY TO SUNDAY  
7.30 - 11AM

## ESSENTIAL GRAIN FRUIT TOAST \$8

w/ Butter and condiments : Jam/Honey/Vegemite.

## HOUSE-MADE GRANOLA + PANNA COTTA (V/VGO) \$17

White Chocolate Panna Cotta, w/ Seasonal Fresh Fruits, Coconut Yoghurt + Honey.

## PANCAKES (V) \$17

3 Stack Pancakes, Maple Syrup, Fresh Berries, Banana & Vanilla Ice Cream.

**Kids size \$10.00**

## EGGS ON SOURDOUGH (GFO) \$14

2 Poached, Fried or Scrambled Eggs on Sourdough.

**Kids size (Egg & Bacon) \$10.00**

## EGGS BENEDICT (GFO) \$17

Poached eggs on sourdough w/ baby spinach and GT's house hollandaise.

**ADD - Bacon \$5 | Salmon \$6**

## GT'S SUNRISE BREAKFAST (GFO) \$28

Bacon, Eggs (cooked your way), Italian Sausage, Mushroom, Tomato, Spinach and Hash Browns (2) w/Sourdough.

## BACON & EGG ROLL (GFO) \$14

Bacon and Egg Brioche Roll w/ Tomato Chutney & Cheese.

(Add your choice of Tomato or BBQ sauce)

## HANGOVER BURGER (GFO) \$20

Twice Cooked Pork Belly, Bacon, Hash brown, American Cheddar, Fried Egg, Hickory Smoked bbq Sauce, Brioche roll.

## BREAKFAST TACOS (2) (GFO) \$22

Pico De Gallo, Chorizo, Jalapeños, Scrambled Egg, Chipotle Aioli & Coriander.

## CHILLI SCRAMBLE (GFO) \$22

Bacon bits, Scrambled eggs, Parmesan, Crispy Shallots, Sriracha & Chilli on Sourdough.

## SMASHED AVO (GFO/V/VGO) \$17

Smashed Avocado on Sourdough w/ Feta, House Salsa and Balsamic Glaze.

## TRUFFLE MUSHROOM (GFO/V/VGO) \$24

Roasted field Mushrooms, Truffle, Rocket salad & Persian feta on sourdough.

## GT'S BREKKY FRIED RICE (GF) \$25

Fried rice w/ onion, Bacon, Chilli, garlic, Coriander, Mooloolaba prawn meat topped with a fried egg.

## MEXICAN BAKED EGGS & BEANS (GFO) \$24

House Chipotle Baked Beans, with Chorizo, Free Range Eggs, Grated Parmesan, Jalapeños, Toasted sourdough.

## EXTRA / ADD-ONS

<b>Bacon</b>	\$5	<b>Eggs</b>	\$4
<b>Mushrooms</b>	\$4	<b>Sausage</b>	\$6
<b>Hash browns</b>	\$4	<b>Tomato</b>	\$4
<b>Smoked salmon</b>	\$6	<b>Sourdough</b>	\$3
<b>Chipotle Chorizo baked beans</b>	\$5	<b>GF toast</b>	\$4

# DRINKS



## COFFEES

Cup \$4 | Mug \$5.50

Flat White	
Cappuccino	
Latte	
Mocha	
Piccolo	
Macchiato	
Hot Chocolate	
Chai Latte	
Espresso	\$3.50   Double \$4
Babyccino	\$2.00
Extra shot	\$0.50
Honey	\$0.80
Alternative Milks	\$0.80
Oat   Almond   Soy   Lactose Free	
Vanilla   Caramel   Hazelnut Syrup	\$0.50
Iced Long Black	\$4.50
Iced Latte	\$5.50
Iced Coffee   Mocha   Chocolate	\$6.00
Cold Drip	\$5.50
Gunslinger/Espresso Tonic	\$8.50

## TEAS

\$4.50

English Breakfast | Peppermint Tea |  
Green Tea | Earl Grey | Lemongrass &  
Ginger | Chai Tea

## JUICES

**FRESH PRESSED JUICES (500ml)** \$10.00

The Alive : Orange, Apple, Pear & Honey

The Heathy : Pear, Kiwi, Lime & Apple

The Power : Carrot, Beetroot, Orange &  
Strawberry.

(Our homemade fresh juices are available upon fruits  
availability and seasons)

**JUICES BY THE GLASS** \$5.00

Orange | Apple | Pineapple | Guava |

Grapefruit | Cranberry | Tomato

**MILKSHAKES** \$7.00

Strawberry | Chocolate | Caramel | Vanilla

**SMOOTHIES** \$9.00

Mango | Strawberry | Banana

# CAKES & COOKIES

**Banana Bread** \$4.50

**Chef's Muffins** \$4.50

We have more ! Ask your waiter about our  
weekend's cake selection.