

RISE & SHINE

PAVLOVA WAFFLES 22 (GF) (V)

2 buttermilk waffles w/ torched meringue, roasted macadamias, vanilla ice cream, citrus curd, summer fruits & maple syrup

PANNACOTTA 22 (GF) (V)

White chocolate pannacotta, toasted granola, mango, coconut, passion fruit, frozen raspberries, wattleseed maple syrup & toffee seed crisp

KALE-FORNIA BREAKY 22 (VGN/GFA)

Chilli & garlic pan-fried kale, grilled mushrooms, sun-dried tomatoes, pickled onion, chimmi churri, and vegan feta on rye toast, topped with greens, crispy sweet potato & toasted seeds

THE O.G 17 (GFA)

Eggs cooked your way, bacon, toast. Two of each! **Why not add a few sides?**

BREKKIE BURGER 18 (GFA/V)

Swiss mushroom, 1 fried egg, tomato, haloumi, spinach, & tomato relish on a toasted bun
+ **bacon (1) 3**

THE PORTIES WRAP 19

Scrambled eggs, bacon, haloumi, spinach, tomato, feta & hollandaise in a toasted wrap
+ **hashbrown 3**

BREAKFAST BRUSCHETTA 22 (GFA/V/VGA)

2 poached eggs, fresh tomato, basil pesto, toasted pine nuts, pickled onion, feta & sticky balsamic on white toast topped w/ greens & crispy sweet potato
+ **bacon 5**

FANCY A BIT ON THE SIDE

shrooms | tomato | beans | avo 4 ea
hash brown | spinach 3 ea
grilled haloumi | chorizo 5.5 ea
serve of bacon (2 rashers) 5
smoked salmon 6 | extra egg 3
extra piece of toast 2
gluten free toast 2 extra
hollandaise (GF) 2
jalapeno jam (GF) 2

TUESDAY - FRIDAY 8:30 TILL 11:30
SATURDAY & SUNDAY 8:30 TILL 12

THE BENNY ROYALE (GFA)

2 poached eggs on a toasted english muffin topped w/ a sumac hollandaise, black sesame seeds & spring onions w/ your choice of:
- grilled ham & cheese **21**
- smoked salmon, fried capers & dill **23**
- grilled bacon & jalapeno jam **23**
- spinach & feta **21**

POLENTA WAFFLE 24 (GF)

Zucchini, parmesan & polenta waffle w/ lemon & herb ricotta, smoked salmon, pickled onion, 1 poached egg, greens, fried capers & burnt lemon
+ **haloumi 5.5**

FIREY FRENCHY 22 (GFA)

Buttery toasted croissant w/ chilli, feta & spring onion scrambled egg, topped w/ cherry tomato, crispy prosciutto, greens & crispy shallots
+ **bacon 5**

SMASHED IT 22 (GFA/V/VGA)

2 poached eggs, smashed avocado, beetroot hummus, cherry tomatoes, feta, pomegranates, nuts & seeds on rye toast w/ burnt lemon & beetroot reduction
+ **bacon 5 + hash 3**

THE ARGENTINIAN 22 (GFA)

2 poached eggs, chorizo, cherry tomatoes, roasted capsicum, chimmi churri, feta, greens, fresh chilli, crispy prosciutto on white toast with a burnt lemon
+ **haloumi 5.5**

SWAP ANY EGGS TO SCRAMBLED + 1
(BECAUSE YOU GET MORE!)

LITTLE OR OLDER ONES MENU 12

(For those 12 & under & those 80 & over)

With your choice of bottled juice or milkshake
WAFFLE w/ maple syrup, strawberries, ice cream
SCRAMBLED EGGS on toast
AVO ON TOAST - w bacon
FAIRY BREAD & FRUIT
TOASTED CROISSANT w/ cheese

BREKKIE SHOTS - 10

SCHNAPP CRACKLE SHOT - JAMESONS, BUTTERSCOTCH SCHNAPPS, OJ, TOPPED WITH CRISPY BACON

VANILLA SPICED SPICED BABY - CHAI, VANILLA GALLIANO, VODKA, TOPPED WITH CREAM

SMORES - CHAMBORD, FRANGELICO, NUTELLA, TOASTED MARSHMALLOW

LIQUID BREKKIE

WHAT THE BLOODY HELL SPICY MARY VODKA, TOMATO JUICE, TABASCO, WORCESTERSHIRE, S & P, JALAPENOS & LEMON 18

TEQUILA MORNING SUNRISE TEQUILA, ORANGE JUICE, GRENADINE 14

MYMOSA

HUGO SPARKLING WHITE TOPPED WITH FRUIT TINGLE JUICE - 12

VGA - Vegan available VGN - Vegan

V - Vegetarian GF - Gluten Free

GFA - Gluten free available (you need to tell us)

****We do not list all the ingredients in our descriptions, so please advise staff of any food allergies or dietary requirements when ordering****

MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS

#CHOOSETOBENICE

LOVE IT? SHARE IT!
AND TAG US
@AGATHASATPORTNOARLUNGA



CARD PAYMENTS WILL INCUR A SURCHARGE

Please note that we have a 10% surcharge on weekends and 15% surcharge on public holidays. This helps cover the higher wages our staff earn for working on these days.

To help us and our chefs provide the best Agatha's experience, please make no changes to our dishes on the weekends (our busiest time). Of course we will accommodate allergies & food intolerances, however we design these dishes with each element for a reason. Excessive changes will incur a fee
IN AGATHA'S WE TRUST