

# AVVIA

## CAFE ▪ RESTAURANT

### BREAKFAST

**Freshly baked muffins 4.5**

Please ask for today's selection

**Toasted banana bread (V) 5.5**

With whipped berry cheesecake

**AVVIA Acai Bowl (GF REQ, V) 14**

With goji berry granola, seasonal fruits, toasted coconut and chia seeds

**Green Goddess (GF, V) 17**

Quinoa, haloumi, almonds, kale, avocado, spinach, two poached eggs

**Crunchy melted cheese roll (GF REQ) 11**

With bacon, fried egg and BBQ sauce

**Smashed avocado, feta and tomato (GF REQ, V) 16**

With two poached eggs, ciabatta, house dukkah and fresh basil

**Haloumi cheese and zucchini fritter (V REQ) 19**

With smoked salmon, two poached eggs, rocket, house made tomato chilli jam, lemon and ciabatta

**The Original Benedict Okonomiyaki 18**

Bacon, cabbage, onion, two poached eggs, mayo, Japanese BBQ sauce

**Eggs benedict with bacon (GF REQ) 17**

Two poached eggs on grilled ciabatta topped with smoked bacon and house made hollandaise sauce

**House cured smoked salmon benedict (GF REQ) 17.5**

Two poached eggs on grilled ciabatta, topped with smoked salmon, spinach, house made hollandaise sauce

**The AVVIA big breakfast 20**

Poached, scrambled or fried eggs served with bacon, homemade chorizo, grilled tomato, mushrooms and chilli beans

**Extras**

Turkish, ciabatta, sour dough **3.5**

Gluten free toast **4.5**

2 Eggs Poached, Scrambled, Fried, tomato, bacon, chilli beans, avocado **4**

Haloumi, chorizo, spinach, mushrooms **5**

House cured smoked salmon **7**

**GF = gluten free, GF REQ = gluten free on request, V = vegetarian**

**Substitution of gluten free toast will attract extra \$2.50**

**Please note 15% surcharge applies on public holidays**