

# THE APOTHECARY

• LICENSED.  
• EATERY.

**House Made Granola (V,DF,GF)** **\$16**  
*Manuka honey roasted granola, chia seed, goji berry, mixed nuts, raisin, coconut chips, fresh seasonal fruits, coconut yoghurt, coconut milk*

**Brisket-Nedict** **\$25**  
*12 Hours smoked beef brisket (from Marbled Butcher) benedict on sourdough, poached free range eggs, spinach and chipotle hollandaise*  
*Other Options:*  
*Smoked Salmon*  
*Thick Cut Bacon*

**Shakshuka (DF,GF,V,KETO,Ve)** **\$17**  
*Baked Middle Eastern style eggs in tomatoes, onion, and garlic sauce, avocado*  
*Add Chorizo* **\$6**  
*Add Keto Bread (GF)/Sourdough* **\$4**

**Fish Bun** **\$24**  
*Pan fried spiced fish of the day, fennel salad, onion, citrus dressing, soft wholemeal bun, wasabi mayo, and fries*

**Waffle Fried Chicken** **\$21**  
*Fried buttermilk chicken thigh, organic thick cut bacon, homemade waffle, gherkins, spicy Nashville style sauce and maple syrup*

**Breakfast Taco (GF)** **\$22**  
*Scrambled eggs with smoked salmon, chorizo, tomato salsa, avocado, whipped cream cheese, on a corn tortilla*

**Mushroom on toast(V)** **\$19**  
*Portobello mushrooms, creamy and vinaigrette reduction, poached egg, ciabatta, parmesan, furikake*

**Eggs on Toast** **\$12**  
*Free range eggs cooked your way, sourdough, green tomato and jalapeno relish*

**Big Breakfast** **\$26**  
*Eggs any style, portobello mushrooms, house-made rosti, beef and mushroom sausage (from Marbled Butchery), grilled vine ripped tomatoes, organic thick cut bacon, ciabatta*

**Smashed Beef Burger** **\$20**  
*Double cheese, beef patties, brioche bun, lettuce, tomato, onion, parsley and pumpkin seed pesto, mayo, gherkins, fries*

**Pear and Rocket Salad (V, GF)** **\$17**  
*Rocket, cos lettuce, fresh pear, crushed macadamia nuts, sesame Miso dressing, sundried tomatoes, parmesan*

**Spiced Grilled Prawn Risotto (GF)** **\$24**  
*Grilled spiced prawns, Dashi based sauce, shiitake mushrooms, edamame, furikake, parmesan*

## **SIDES**

Organic thick cut bacon	<b>\$6</b>
Portobello mushroom	<b>\$6</b>
Smoked salmon	<b>\$6</b>
Marbled Butcher beef & mushroom sausage	<b>\$7</b>
Grilled vine ripened tomatoes	<b>\$6</b>
House-made rosti	<b>\$5</b>
Fries	<b>\$8</b>

## **Breakfast Naughtiness**

**Bloody Mary** **\$16**  
*Vodka, tomato juice, red wine, horseradish, tabasco sauce, and garnished with celery, olives, pickles & gherkin*

**Mimosa** **\$12**  
*Prosecco and orange juice*



## **Kids Menu** *(under 12 Years old)*

<b>Kid Chicken Waffle</b> <i>Crispy fried chicken thigh, house made waffle, maple syrup</i>	<b>\$12</b>
<b>Kids Egg on Toast</b> <i>One egg cooked your way, sourdough toast Add Organic thick cut bacon</i>	<b>\$8</b> <b>\$12</b>
<b>Kid Fish and Fries</b> <i>Beer battered fish of the day, fries, tomato Sauce</i>	<b>\$12</b>
<b>Kids Burger</b> <i>Beef patty, cheese, brioche bun, fries, tomato sauce</i>	<b>\$12</b>