

# LOTUS BREAKFAST

<b>lotus muffins / friands</b> GF	5.2 / 4.9	<b>smashed avo</b> GFO U UE lime, feta, sea salt & dukkah	17.9
<b>toast/pastries</b>	6.5	<b>house made savoury mince</b> roasted tomato, free range fried egg & toast	22.9
sonoma sourdough, turkish, or croissant w/ spreads		<b>eggs benedict on turkish</b> GFO	
<b>organic fruit toast</b>	8.9	bacon	22.5
fig, raisin, cranberry & honeycomb butter		leg ham benedict	22.5
<b>organic banana bread</b>	11.9	asparagus & spinach U	22.9
cinnamon butter	6.9	smoked salmon	24.9
1 piece		<b>veggie lovers</b> GFO U	23.5
<b>locally smoked ham &amp; cheese croissant</b>	10.9	poached eggs, avocado, buttered spinach, roast tomato, mushroom, tomato jam & sourdough	
<b>organic acai bowl</b> GF U UE	15.9	<b>free range egg white omelette</b> GFO U	23.5
granola crunch, toasted coconut & fruit		spinach, roast tomato, sweet onion, feta & mushrooms served w sourdough (this takes a little longer to make)	
<b>orange &amp; vanilla bircher muesli</b>	13.9	<b>herbed potato rosti</b> GFO	23.5
layers of soaked oats, sunflower & pumpkin seeds, shredded coconut, coconut yoghurt		pulled pork, fried eggs, spinach, onion & spiced relish	
<b>berry buttermilk pancakes</b> U	21.5	<b>roast pumpkin</b> GFO U UE	23.5
maple syrup, creme fraiche & golden honeycomb		poached eggs, haloumi, rocket, blistered tomatoes, sweet onion & sourdough	
<b>mushroom &amp; tomato bruschetta</b> GFO U UE	22.5	<b>lotus breakfast</b> GFO	24.9
onion jam, greek feta & pesto		eggs of your choice, bacon, chipolatas, tomato, mushrooms, hash brown & turkish toast	
<b>earth bowl</b> GFO U UE	21.5	<b>create your own</b>	
maple pumpkin, spinach, dukkah, charred zucchini, avocado, warm quinoa, kimchi, toasted pepitas & sunflower seeds, haloumi & beetroot hummus		choose your toast	
<b>add egg</b>	3.5	free range eggs (poached, scrambled, fried)	13.9
<b>add smoked salmon</b>	5.5	bacon / chorizo / chipolata sausages / ham	4.9
<b>sweet corn cakes</b> U	23.5	avocado / roast tomato / asparagus / mushrooms	3.8
poached eggs, chorizo, avocado, blistered tomatoes, caramelised onion & balsamic		haloumi / greek feta / hash brown/ baked beans	3.6
<b>toasted double egg &amp; bacon turkish roll</b> GFO	15.9	potato rosti	4.0
tasty cheese, tomato jam & spinach		smoked salmon	5.5
<b>house made baked beans</b> GFO U	23.5	gluten free toast	2.0
sourdough, poached eggs, bacon & greek feta			

[www.lotuscorner.com.au](http://www.lotuscorner.com.au)

gf: gluten free | gfo: gluten free option available  
fully licensed

**sorry, we do not split bills.**

15% surcharge applies on public holidays.

Please be aware that all care is taken when catering for special dietary needs.  
Please be aware that within the premises we handle nuts, seafood, shellfish, sesame  
seeds, wheat flour, eggs, fungi & dairy products. Your requests will be catered for  
to the best of our ability, but the decision to consume a meal is the responsibility of  
the diner.

UE = vegan option available

U = vegetarian options available