

G E S H A

C O F F E E C O

BRUNCH

6:30AM – 12NOON

Toasted Organic Bread w homemade jam: ciabatta or quinoa & linseed *v/gfo* 7.5

Toasted Organic Fruit & Nut Bread w whipped coffee butter *n/v* 8.5

WA Free Range Eggs on Organic Toast: poached, fried or scrambled *v/gfo* 13.5

Eggs Benedict: poached eggs, warm honey ham, organic toast w hollandaise *gfo* 19

Substitute the ham for: Salmon or Bacon 20

The Lot: WA free range eggs w toast, bacon, sautéed mushrooms, pork & fennel sausage, potato rosti *gfo* 25.5

Corn Fritters w a fresh zucchini and herb salad, feta, chimichurri, avocado salsa and a poached egg *v* 19.5

Apple, Almond & Cranberry Bircher Muesli w poached baby pears, seeds, dried fruits and a honeyed yoghurt *v/n* 18

Belgian Waffles w salted caramel, caramelized bananas, medjool dates, sweet dukkah and vanilla ice cream *v/n* 19

Mushrooms on Grilled Ciabatta w hummus, feta, red mizuna, pomegranate molasses and walnuts *v/gfo/n* 19.5

Grilled Chorizo w spiced roasted cauliflower, pumpkin hummus, chickpeas, pepitas and a poached egg *gf* 18

Beetroot Cured Salmon on a potato rosti w fennel, pickled cucumber, dill and horseradish yoghurt *gf* 21

EXTRAS

WA free range egg (one) 3

spinach, slow roast tomato 4

pork & fennel sausage, bacon, smoked salmon,
avocado, sautéed mushrooms 5

potato rosti (two) 6

hand cut chunky fries w aioli 8

ON THE COUNTER

Check out our selection of freshly made breakfast and lunch foods
& baked sweet treats made on premise!

gf – gluten free

gfo – gluten free option

n – contains nuts

v – vegetarian

Please make it known to a member of staff when ordering if you have any allergies or dietary requirements. For our menu items we only use Fresh WA Free Range eggs!