

# 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

Bacon and Egg burger w tomato relish, cheddar, rocket & aioli *gfo* 15.5

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

### LIGHTER OPTIONS

(SEE BOARD IN STORE FOR TODAY'S CREATION)

Quiche w side salad

Selection of gourmet sandwiches

Soup w toasted ciabatta

Salad of the day

*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!*