

# Savour & Devour All Day Menu

Monday-Friday : 7am to 2:30pm

Saturday-Sunday: 8am to 3pm

<b>Savour &amp; Devour breakfast:</b> roasted mushrooms, roasted tomatoes, fennel sausages, eggs any style, spinach.	\$17.5
<b>Baked eggs:</b> bacon, creamed spinach, parmesan & fresh thyme.	\$15.5
<b>Grilled catalan sardines on</b> 5 grain, semi dried tomato tapenade with soft boiled egg.	\$16.5
<b>Saffron potato hash:</b> caramelised leeks, poached eggs & lime hollandaise (salmon, bacon or field mushrooms).	\$17.5
<b>Shak shuka:</b> traditional South America breakfast	\$17.5
<b>Pain perdu:</b> homemade brioche loaf, served with poached seasonal fruit & mascarpone.	\$16.5
<b>Vanilla risotto:</b> rhubarb compote, roasted pistachio & orange cardamom syrup.	\$14.5
<b>Homemade bagel:</b> tomato, avocado, basil pesto & elate cheese.	\$13.5
<b>House muesli:</b> canaa yoghurt, homemade fruit compote & honey.	\$13.5
<b>Fruit + nut toast:</b> berry conserve & mascarpone.	\$8.5
<b>Toasted brioche:</b> berry conserve \$ mascarpone.	\$8.5
<b>Free range eggs:</b> any style served on ciabatta or 5 grain.	\$9.5
<b>Malay chicken curry:</b> with coriander, rice and poppadom	\$17.5
<b>Roasted chicken salad</b> with barley, grapes, fresh herbs, green leaves and whole grain mustard & lemon.	\$17.5
<b>Champagne Ham</b> with poached eggs, emental cheese & whole grain mustard	\$15.5
<b>Pan fried creamy Portobello mushrooms:</b> with garlic, lemon, fresh thyme.	\$15.5
<b>Poached organic chicken livers:</b> with brandy, fresh cream & Italian parsley.	\$18.5
<b>Grilled holloumi,</b> served on ciabatta with oven roasted tomatoes, basil pesto & rocket leaves.	\$17.5
<b>Smoked fish kedgeree:</b> lemon, coriander + poached egg.	\$17.5
<b>Gourmet Pizzas from</b>	\$16.5
<b>Waffles:</b> with grilled banana, palm sugar coconut sauce(weekend only)	\$15.5