

# BUSBY'S

BREAKFAST & LUNCH

7AM-1:30PM

HOUSE MADE PASTRIES - FROM 6

SOURDOUGH TOAST, CULTURED BUTTER + PRESERVES 11

OAT + CHIA BIRCHER MUESLI, COCONUT YOGHURT, PASSIONFRUIT 16

KALE & ALMOND CHOPPED SALAD, WILD RICE, YOGHURT & TAHINI 18

AVOCADO TOAST, SMOKED FETA, HERB + JALAPENO SAUCE 19

TWO EGGS YOUR WAY ON SOURDOUGH TOAST 14

MUSHROOM + EGG MUFFIN, BUSBY'S SAUCE, AMERICAN CHEESE 18

BACON + EGG MUFFIN, BUSBY'S SAUCE, AMERICAN CHEESE 18

CLASSIC HOTCAKE, MAPLE SYRUP 20

ROSTI, POACHED EGG, HOLLANDAISE, ALEPPO PEPPER 20

PAPPARDELLE, PORK BELLY & DUCK SAUSAGE RAGU 34

BUTTERMILK FRIED PRAWN SANDWICH, MARTINS POTATO ROLL, CURRY MAYO, FRIES & PICKLE 26

WAGYU BEEF BURGER, BUSBY'S SAUCE, GEM LETTUCE, DILL PICKLES, AMERICAN CHEESE & FRIES 28

## SIDES

FREE RANGE EGG 3

HASHBROWN 6

BACON 6

AVOCADO 6

SMOKED FETA 4

CONFIT MUSHROOMS 5

## EXPRESS BREAKFAST

MUSHROOM + EGG MUFFIN & COFFEE 20

BACON + EGG MUFFIN & COFFEE 20

PLAIN CROISSANT & COFFEE 10

We can cater to most special dietary requirements and allergies, please advise our staff. Due to the potential of trace allergens, we are unable to guarantee complete allergen free dining.

(gf) - gluten free (gfo) - gluten free option (v) - vegetarian (vg) - vegan.

Menus are subject to seasonal change and public holiday 15% surcharge and Sunday 10% surcharge applies.

All credit card transactions incur a 1% processing fee. Between Monday - Saturday all groups of six (6) or more will incur a 10% service charge.

