

BREKKY COCKTAILS

Our suggestions to kick off your day or continue what you started the night before
(**ONLY AVAILABLE FROM 10AM**)

KICK ASS BLOODY MARY

24.00

vodka, worcestershire sauce, lemon juice, tabasco, tomato juice, salt and pepper garnished with bacon

ESPRESSO MARTINI

24.00

kahlua, vodka, coffee tequila and espresso coffee

TEQUILA SUNRISE

21.00

tequila, fresh orange juice and strawberry liquor

MIMOSAS (MAKES 2 GLASSES)

23.00

tread softly prosecco served with cold pressed orange juice on the side



DIETARY | GF – Gluten Friendly | DF – Dairy Free | V – Vegetarian

HaigST KIRRA

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements.

It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products.

Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

PLEASE UNDERSTAND THAT WE CANNOT ALWAYS ACCOMODATE CHANGES TO THE MENU

BREAKFAST MENU



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Licensed from 10am – midnight | 20% surcharge on public holidays | 1.6% card surcharge
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SOURDOUGH FRUIT TOAST (V)				14.00
toasted and served with house made cinnamon butter				
BANANA LOAF (V)				17.50
toasted and served with house made cinnamon butter, candied walnuts, and seasonal fruits				
ACAI BOWL (GF) (DF) (V)				25.00
pure acai sorbet served with seasonal fruits, byron bay granola and toasted coconut				
add peanut butter	3.00	add cacao nibs	4.00	
add nutella	3.00	add coconut yoghurt	3.00	
add biscoff	3.00	add salted caramel	3.00	
HAM AND CHEESE CROISSANT				21.00
toasted croissant with ham off the bone and melted tasty cheese served with your choice of sauce				
BACON AND EGG ROLL				17.00
bacon, fried free-range egg, melted cheese and spinach on a toasted milk bun served with your choice of sauce				
add hash browns	6.00	add pork chipolatas	7.00	
add smashed avocado	7.00	add 180g beef patty	9.00	
FREE-RANGE EGGS ON TOAST				23.00
served on turkish toast with roasted tomatoes, baby spinach and choose <u>one</u> from the following:				
two rashers of bacon		fried halloumi		
pork chipolatas		sauteed mushrooms		
		smashed avocado		
		hash browns		
SWEET CORN FRITTERS (GF) (DF) (V)				26.00
charred corn and coriander fritters with smashed avocado, cherry tomato, red onion and fresh herb salsa topped with chipotle aioli and turmeric dukkah				
add two free-range eggs	8.00	add two rashers of bacon	8.00	
add fried halloumi	9.00	add smoked salmon	9.00	
add hash browns	6.00	add ham off the bone	9.50	
MEDITERRANEAN VEGGIE STACK (V)				27.00
toasted paratha flatbread topped with roasted pumpkin, zucchini, egg plant, fetta, two fried eggs and turmeric dukkah served with minted yoghurt				
add fried halloumi	9.00	add two rashers of bacon	8.00	
add hash browns	6.00	add spanish chorizo	9.00	
SMASHED AVOCADO (V)				26.00
toasted sourdough topped with chunky smashed avocado, tomato, corn, red onion and fresh herb salsa finished with crumbled fetta, turmeric dukkah, balsamic glaze and fresh lemon				
add two free-range eggs	8.00	add two rashers of bacon	8.00	
add fried halloumi	9.00	add smoked salmon	9.00	
add hash browns	6.00	add ham off the bone	9.50	
HAIG STREET BENNY				
served on turkish toast with baby spinach, house made hollandaise, two poached free-range eggs and roasted tomatoes				
smashed avocado (V)	27.00	two rashers of bacon	28.00	fried chicken tenders 29.00
ham off the bone	29.00	smoked salmon	29.00	beef brisket 30.00

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FRENCH TOAST				27.00
thick cut white bread soaked in cinnamon egg wash, grilled and topped with crispy bacon, maple syrup and fresh strawberries				
BUTTERMILK PANCAKES (V)				27.00
stack of buttermilk pancakes with fresh banana, blueberry compote, candied walnuts, vanilla ice cream and maple syrup				
DONUT WAFFLES (V)				27.00
two cinnamon waffles topped with grilled banana, vanilla ice cream, house made butterscotch sauce and fresh strawberries				
BYRON BAY GRANOLA (GF) (DF) (V)				26.00
roasted macadamia granola served with fresh banana, blueberry compote, chia pudding and coconut yoghurt drizzled with honey				
LOADED CROISSANT				30.00
crispy bacon, two fried eggs, smashed avocado, melted cheese and fresh spinach all served in a large, toasted croissant				
GOODNESS BOWL (GF) (V)				28.00
baby spinach, quinoa, tomato, onion and corn salsa, zucchini, egg plant and fresh herbs tossed with crushed fetta and topped with half an avocado, one poached egg sprinkled with house dukkah and served with fresh lemon				
OMELETTES				28.00
served on turkish toast with your choice of:				
HAM OFF THE BONE	tasty cheese, red onion, sliced tomatoes and fresh herbs			
MUSHROOM	red onion, baby spinach, roasted pumpkin, pesto and fetta (V)			
BREKKY BURITTO				28.00
bacon, hash brown, tasty cheese, sausage, baby spinach and scrambled eggs in a toasted tortilla with your choice of sauce				
GREEN EGGS AND HAM				29.50
ham off the bone with baby spinach, smashed avocado, two poached eggs, pesto hollandaise and fetta served on turkish toast and drizzled with balsamic glaze				
THE BIG FEAST				31.00
two free-range eggs, bacon, pork chipolatas, sauteed mushrooms, roasted tomatoes, hash browns and baby spinach served with turkish toast				
ADD TO ANY MEAL				
two rashers of bacon	8.00	fried chicken tenders	9.00	sweet corn fritters 8.00
pork chipolatas	7.00	grilled chicken breast	9.00	baby spinach 4.00
ham off the bone	9.50	beef brisket	11.00	sauteed mushrooms 7.00
180g beef patty	9.00	spanish chorizo	9.00	roasted tomatoes 5.00
two free-range eggs	8.00	smoked salmon	9.00	smashed avocado 7.00
one free-range egg	4.00	fried halloumi	9.00	hash browns 6.00
SAUCES				
house made hollandaise	4.00	basil pesto	3.00	caesar dressing 2.50
pesto hollandaise	4.00	sweet chilli	2.00	chipotle aioli 2.50
tomato sauce	2.00	sour cream	3.00	garlic aioli 2.50
smokey bbq	2.00	tomato relish	3.00	tartare 2.50