



OCEAN GROVE - CRONULLA

Breakfast Menu

Fig & Raisin Toast <i>w/ Pepe Saya cultured butter (v)</i>	9
Toasted Banana Bread <i>Pepe Saya cultured butter (v)</i>	10
Ham Cheese & Tomato Toasties <i>tasty cheese, tomato & ham, grilled on sourdough or croissant chips + 4.0</i>	15
OG's Bacon & Egg Roll <i>Maple smoked bacon, chilli jam, cheese, baby spinach, roast garlic aioli, on a toasted milk bun</i>	16
Eggs on Sourdough Your Way <i>poached, scrambled, or fried eggs, evo, on toast w/ Pepe Saya cultured butter (V)</i>	16
OG's Hash Brown Stack <i>two hash browns, bacon, chorizo, cheese, fried egg, roast tomato, chilli jam</i>	20
House-made OG's Baked Beans <i>thick cut toast, poached eggs, baked beans, hash browns (V)</i>	20
French Toast <i>thick cut cinnamon French toast, caramelised figs w/ maple syrup, whipped Chantilly cream (V) ice cream + 2.0, bacon + 3.0</i>	22
Mediterranean Bruschetta <i>roast tomato, dukkha, grilled halloumi cheese, poached egg on sourdough toast (V)</i>	22
Granola <i>coconut yoghurt, passion fruit & almond milk pannacotta, figs & berries (V) (DF)</i>	23
Smashed Avocado <i>avocado, cherry tomatoes, feta cheese, two poached eggs, extra-virgin olive oil, on sourdough toast garnished w/ Dukkha (V)(VGO)</i>	24
Eggs Benny <i>poached eggs on an English muffin, fresh smoked salmon or bacon, or crisp pork belly, hollandaise</i>	25
Buddha Bowl <i>roasted sweet potato & spiced cauliflower grilled mushroom, wilted baby spinach, roast tomato & heirloom carrots, pumpkin seeds, white sourdough, avocado (VG)</i>	26
Vegetarian Breakfast <i>roast tomato, grilled halloumi cheese, grilled mushroom, avocado, poached egg, wilted baby spinach, on sourdough w/ Pepe Saya cultured butter (V)</i>	30
OG's Big Breakfast <i>smoked bacon, poached eggs, hashbrown, house-made baked beans, mushrooms, chorizo sausage, roast tomato, thick cut toast w/ Pepe Saya cultured butter</i>	30

Breakfast bread options: white sourdough (VG), soy and linseed, thick-cut white, thick-cut wholemeal, gluten free bread (VG), English muffin.

GF: Gluten-Free, V: Vegetarian, VG: Vegan, DF: Dairy Free, VGO: Vegan Option.
A surcharge of 15% applies for Sundays and Public Holidays



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Breakfast Extras

<i>hash brown</i>	4	<i>roasted tomatoes</i>	4	<i>mushrooms</i>	5
<i>two rashers of bacon</i>	8	<i>feta cheese</i>	6	<i>avocado</i>	4.5
<i>two eggs</i>	6	<i>grilled haloumi cheese</i>	10	<i>baked beans</i>	7
<i>chorizo sausage</i>	8	<i>smoked salmon</i>	10	<i>wilted baby spinach</i>	4
<i>two slices of toast w/ Pepe Saya cultured butter</i>	9	<i>Pepe Saya cultured butter</i>	4.5	<i>hollandaise sauce</i>	3

Beverages

Coffee

<i>Espresso / Ristretto / Macchiato / Piccolo / Long Black / Cappuccino / Flat White / Cafe Latte / Chai Latte</i>	5
<i>add hazelnut, caramel, or vanilla</i>	0.5
<i>extra shot / large</i>	0.5
<i>soy, oat or almond milk</i>	0.5

Tea

<i>English Breakfast / Earl Grey / Green / Peppermint / Chamomile / Lemongrass Ginger</i>	5
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Liqueur Coffee*

<i>coffee w/ Irish whiskey / Galliano / Cointreau / Baileys / Kahlua / Tia Maria / Frangelico</i>	14
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Affogato*

<i>ice cream, coffee, Baileys</i>	17
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Mimosa Cocktail*

<i>sparkling wine w/ freshly squeezed citrus juice</i>	10
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Soft Drinks

<i>Coke, Diet Coke, lemonade, lemon squash, dry ginger ale, soda water, tonic water, lemon lime & bitters</i>	5
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Freshly Squeezed

<i>apple / orange / pineapple / watermelon</i>	14
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* Alcoholic drinks can only be consumed with food before 10am

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