



BREAKFAST

7:30AM - 11:30AM

Assorted Friands (gfo)	4.9	Wood Roasted Portabello Mushrooms	20.5
Fresh Baked Muffins	5.5	On Sourdough w/Grilled Haloumi, Beetroot Hummus, Baby Spinach & Poached Eggs	
Ham & Cheese Croissant	9.5	Breakfast Board	21.8
Fresh Baked Scones w/ Jam & Cream	7.5	Shaved Leg Ham, Avocado, Pesto, Binnorie Feta, Roasted Vine Tomato & Poached Free Range Eggs	
Croissant w/ Jam & Cream	6.5	Raspberry & White Chocolate Pancakes	18.9
House Made Rhubarb & Ginger Bread Honeycomb Butter	8.9	Vanilla Berry Compote, Honeycomb & Mint	
Smashed Avocado	16.9	6 Degrees of Separation	23.9
On Local Organic Sourdough w/ Labna, Lemon & Salt		Local Smoked Bacon, Free Range Eggs (Your Way), Mushrooms, Roasted Vine Tomato, Hashbrown, Chipolata Sausage & Toasted Turkish	
Organic Fruit Toast	8.5	Eggs Benedict on Turkish	
Fig, Raisins, Cranberries & Honeycomb Butter		w/ Sliced Leg Ham	20.5
House Made Fruit & Granola (gfo, dfo)	13.5	w/ Local Smoked Bacon	20.5
Apple, Papaya, Mint, Yoghurt & Flaxmeal		w/ Asparagus & Spinach	21.5
Vego	21.5	w/ Smoked Salmon	22.9
Avocado, Baby Spinach, Tomato Relish, Field Mushrooms, Free Range Eggs (Your Way), Pesto, Labna & Toast		Three Little Pigs	25.5
Green Eggs	20.5	Crispy Bacon, Slow Cooked Pulled Pork, Thick Cut Smoked Maple Bacon, 2 Fried Eggs, Spiced Beans & Sourdough	
Poached Eggs, Kale, Pea Puree, Baby Spinach, Salsa Verde, Persian Feta, Toasted Seeds & Local Sourdough		Create Your Own Breakfast	
Scrambled Tofu	19.9	Free Range Eggs (Your Way) w/ Toasted Turkish	13.9
Organic Tofu, Fresh Vegetables & Herbs, Za'atar & Lemon Toasted Sour Dough		Extras	
Buddha Bowl	20.5	Local Smoked Bacon	4.0
Wood Roasted Pumpkin, Spinach, Dukkah, Avocado, Quinoa, Toasted Seeds & Nuts, Haloumi & Beetroot Hummus		Field Mushrooms	3.8
Add Egg	3.5	Oven Roasted Tomatoes	3.8
Add Smoked Salmon	5.0	Avocado	3.8
Zucchini & Feta Fritters	19.9	Spinach	3.8
Grilled Bacon, Poached Eggs & Spicy Tomato Chutney		Asparagus	3.8
Moroccan Style Baked Beans	19.5	Chipolata Sausages	3.5
North African Spiced Tomato Sugo, Free Range Eggs, Spinach & Persian Feta baked in a cast iron pot w/ Toasted Almonds & Grilled Sourdough		Pan Fried Haloumi	3.0
House Made Savoury Mince	21.5	Hashbrown	3.0
Roasted Tomatoes & Fried Egg on Toast		Smoked Salmon	5.0
		Rodriguez Chorizo	4.0
		Gluten Free Bread	2.0
		Shaved Leg Ham	4.0
		Thick Cut Double Smoked Bacon (2)	7.5

GF - Gluten Free | GFO - Gluten Free Option Available

DF - Dairy Free | V - Vegetarian

Please be aware that all care is taken when catering for special dietary needs. Please be aware that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Your requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

15% Surcharge Applies on Public Holidays. **Sorry We Do Not Split Bills.**

Instagram: sixdegreesnewcastle

Gift Vouchers Available