

EBB – KITCHEN MENU

Premium locally baked toasted sourdough with chia fruit jam – or house made superfood bread	16.00
Grain free granola, seasonal fruit with strained yoghurt or coconut whip (gf)	23.00
Free range bacon butty with home made chilli ketchup – add fried egg	17.00 3.50
Eggs on toasted sourdough (sourced from Agreeable Nature) – or house made superfood bread – add a side from our Sides and Snacks menu below	16.00 (price varies)
Ebb complete veggie – two eggs, garlic fried seasonal greens, grilled tomato, mushrooms, avocado whip, house made superfood bread	28.00
Benedict – two poached eggs, hollandaise, sourdough – Hot smoked salmon or streaky bacon or halloumi and greens	29.50
Turkish eggs – two poached eggs, whipped yoghurt, hot chilli butter, sourdough	27.50
Baked brie, chilli crisp, maple bacon, toasted sourdough	27.00
Ebb Burger, on a milk bun with fries. Discover our chef's creation on the specials board	29.00
Creamy red wine mushrooms, toasted sourdough, truffle and parmesan - Add a poached egg	26.00 3.50
Brioche French toast, raspberry coulis, whipped ricotta, toasted almonds, pure maple syrup	28.00
Ask our team about our seasonal specials	Daily rate

SIDES – SNACKS

Makikihi hand cut fries, aioli	10.00
Bacon	8.50
Smoked salmon	9.50
Grilled tomato	7.50
Mushrooms	8.50
Garlic pan fried greens	7.50
House made superfood bread	3.50
Sourdough toast or gf option	3.50
Halloumi	8.00

Our Commitment to Quality and Sustainability

- Our eggs are all free-range
- We use fresh, local, and organic produce from Vern Paddock Project
- Our bread is made on site or sourced and baked locally
- Our dew honey is organic and sourced exclusively from Manuka Island Honey

At Ebb-Kitchen, we take pride in crafting on-site and partnering with ethical suppliers. We are dedicated to offering you the best in taste and ethics.

Please inform our staff of any dietary requirements you may have.

DRINKS

COFFEE

By Strictly Coffee Co. – Organic, Fairtrade

– Black	5.50
– White (dairy or plant milk)	6.00
– Mocha	6.50
– House Chai	6.50
– Organic Hot Chocolate	6.50
– Iced Coffee	7.00
– Iced Mocha	7.50
– Iced Chocolate	7.00
– Kids Fluffy	2.50
– Extra Shot or Syrups	+1.00
– Large	+0.50

SMOOTHIES

– Red - Blackcurrant, beetroot powder, chia seeds, coconut water, ginger	12.50
– Green - Organic greens, spirulina, chlorella, avocado, raw apple juice, mint	12.50
– Berry - Mixed berries, bananas, coconut milk, honey, yogurt	12.50
– Golden - Turmeric, banana, Oats oat milk, honey, yogurt	12.50
– Chocolate - Tahini, raw cacao, banana, maple syrup, Boring oat milk	12.50

Smoothies are all organic, with locally sourced ingredients where possible & made in-house. Milks can be substituted free of charge

Please advise the staff if you have any dietary requirements

TEA

By Stir Tea + Milk (0.50)

– English Breakfast	5.50
– Earl Grey Blue Flowers	5.50
– Japanese Sencha	5.50
– Blood Orange	5.50
– Crimson Berry	5.50
– Peppy Mint	5.50
– Spiced Rooibos	5.50
– Chamomile Garden	5.50
– Heavenly Lemon	5.50

NON-ALCOHOLIC DRINKS

– Petes Natural range, Kombucha, Coke	7.00
– Fresh Orange or Apple Juice	7.50
– House lemon + ginger soda	6.00
– Seasonal house soda	6.00

ALCOHOLIC DRINKS

– Prosecco	12.50
– Pink Prosecco	12.50
– Mimosa	12.50
– Champagne	135.00
– Ask the team for our revolving curated wine list, cocktails and beer list	