

EARLY



RISERS

"Surf"

"Salt"

Inspired by iconic surf trips up and down coastlines all over the world, our menu brings the sensory journey of salt and smoke to life. Our flavours evoke beach bonfires, cooking over coals, the crunch of that salty wave and the ocean drying on your skin.

HOT & COLD DRINKS

COFFEE

Regular	4
Large	4.5
+ decaf, extra shot, almond, oat or soy milk	0.5
Flavoured Lattes	5
Matcha Turmeric Prana Chai	
Cold Brew Can	5

ORGANIC TEA

English Breakfast Earl Grey Lemongrass & Ginger	4
Black Chai Peppermint Green Sencha	

COLD DRINKS

Organic Juice by 'Karma'	4
Orange Apple	
Carrot, orange & turmeric	
Apple, black currant & raspberry	
Kombucha by 'Good Happy'	6.5
Ginger turmeric Mixed berry	

Coconut Water 5

Beloka Water 4.5
Still | Sparkling

FROM 7AM

BREAKFAST

TIL 11AM

Muesli biscuit ^{GF} ^{DF} 3.5

Croissant, Pepe Saya butter, strawberry and Aperol jam 5

Mini banana bread, Pepe Saya butter ^{GF} 7

Whipped honey ricotta toast
sourdough 8 | seed & nut loaf ^{GF} 11

Duke sandwich, mango, fig relish, peanut butter, toasted fruit loaf ^{GF} ^{VE} 11

Chia pudding, caramelised pear, coconut yoghurt, toasted coconut ^{GF} ^{VE} 12

Bacon and egg sandwich, lettuce, tomato, chipotle ketchup 14

Smashed avo toast, blistered cherry tomato, feta, basil, charred sourdough ^{GF} ^{VE} 17

Green bowl, broccolini, kale, avo, quinoa, green goddess dressing ^{GF} ^{VE} 18
add ons: poached egg 2
bacon 3

KIDS

Boiled egg and soldiers ^{DF} ^{GF} 8

Seasonal fruit plate and yoghurt ^{GF} 8

OUR MATES

Harbord Hotel is proud to partner with fellow Northern Beaches locals, Berkelo and Barrel One.

^{GF} Gluten Free ^{DF} Dairy Free ^{VE} Vegan ^{DF} Dairy Free Option ^{GF} Gluten Free Option ^{VE} Vegan Option

All food is prepared in a kitchen containing nuts, gluten, dairy, soy and other allergens. We will do our best to accommodate allergies and intolerances. Card transaction surcharge applies to all EFTPOS & credit card purchases. 15% surcharge on public holidays.