

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 | chocolate croissant | almond croissant | muffin (V) 5ea

Mini banana bread, Pepe Saya butter (V) (GF) 7

Pistachio & rose cake (V) (GF) 7

Chia pudding, caramelised pear, coconut yoghurt, toasted coconut (GF) (VE) 12

Fruit bowl, coconut yoghurt, macadamia & maple granola (GF) (VE) 10

Apple crumble porridge, blackberries, clotted cream (V) (DF) 12

BLT sandwich (GF) 10

Mushroom, silverbeet, pecorino toastie (V) 10

Avocado, tomato, ricotta, spinach toastie (V) 10

Pancetta & pecorino quiche, tomato chutney 10

Smoked pumpkin, zucchini flower & feta quiche, tomato chutney (V) 10

OUR MATES

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

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (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.

HARBORD HOTEL