



ODYSSEA

BREAKFAST

Ask your server for today's selection of cakes and pastries or take a peek in the display cabinet *	from 4.5
Loafer's organic toast, preserves (v) *	7
Odyssea fruit toast, preserves (v, n)	9
Scrambled fragrant spiced tofu, coriander, lime & chipotle sauce (vegan)	14
Roasted vine ripened tomato, cinnamon, orange, almond, sheep's milk yogurt (v,n)	18
Bircher muesli, labne, mixed berries, rose syrup, pistachio	14
Banana bread, buffalo milk ricotta, caramelised banana, strawberries, honey, toasted oats (v)	16
Fremantle sardines, avocado, roast beetroot, labne, nuts, seeds, spices, fried egg, organic sourdough toast (v)	19
Southern fried chicken, aleppo pepper, maple butter, corn bread crumble, kale slaw	18
Jamón serrano, sautéed black kale, fromage blanc, sourdough toast, poached eggs	21
CharCol Springs pastured eggs 65°C eggs slow poached or scrambled, loafer's toast (v) *	12

SIDES | roasted tomato | avocado | field mushrooms | eggs | 5 | bacon | pork chipolatas | 6 |
Odyssea uses Manjimup CharCol Springs free roaming pastured eggs | * Gluten Free Option

DRINKS

Fiori coffee	from 3.5	Juices Orange Apple	8
Tea	4	Sunrise carrot, apple, celery, beetroot, ginger	8.5
English breakfast, earl grey blue flower, green sencha, peppermint, ginger lemongrass hibiscus, chamomile		Sunset orange, apple, watermelon	8.5
Specialty Tea	5	Breakfast Cocktails	
Pai mu tan (white tea), Tibetan flower & berry		Bellini white peach puree, crème de peche topped with prosecco	15
Prosperi-T (chai tea)		Bloody Caesar Belvedere vodka, clamato juice	18
Iced choc/coffee/chai/latte	6	lemon, worcestershire, tabasco, maple syrup bacon	
Smoothies	8.5	Bubbles by the glass	
Very berry blueberry, strawberry, raspberry		San Martino - Prosecco	Valdobbiadene IT 12
Fruit loop strawberry, banana, honey, milk		Pere Ventura Cava	Penedes SPA 13
Green spinach, kale, banana, coconut water, kiwi fruit, chia		R' de Ruinart Champagne	Reims FR 23
Milkshakes	6		
Strawberry, chocolate, vanilla			