

f e t t l e

café

w e e k e n d b r u n c h

available until 3:00pm

- homemade flapjack granola** GF VGN 6.75
peanut butter yoghurt, raspberry chia jam, banana
- full english breakfast** 9.00
local dry cured bacon, pork & leek sausages, free range egg, fettle mixed beans, flat mushroom, confit tomato, sourdough toast
- salt beef hash** GF 9.50
mini paprika roast potatoes, pan grilled peppers, spiced tomato sauce, salt beef, poached egg – take it a step up with extra avocado for 2.00
- mushrooms on seeded rye toast** VGN 7.75
pan toasted forest mushrooms, cashew nut cream, and truffle oil. add egg [0.95]
- f e t t l e mixed beans on sourdough toast** V 6.25
with poached egg. add chorizo [3.00], avocado [2.00], or bacon [2.25]
- veggie breakfast** V/VGN 8.25
wilted spinach, fettle mixed beans, confit tomato, flat mushroom, free range egg, sourdough toast and either halloumi, or tofu
- smashed avocado on toast** V/VGN 7.95
lightly smashed avocado, mixed with baby leaves on rye sourdough toast topped with either a poached egg, or slices of vine ripened tomato. Try with extra bacon [2.25], halloumi [2.25], or mushroom [0.95]
- eggs benedict** 8.00
poached eggs & sliced ham slices on lightly toasted white sourdough & buttery hollandaise. add spinach for 1.50
- eggs royale** 10.00
dill gravadlax from Staal smokehouse, sourdough toast, poached eggs, hollandaise. add spinach for 1.50

please discuss with us any allergies or dietary requirements you have

✉ info@fettle.cafe

📘 [@FettleCafe](https://www.facebook.com/FettleCafe)

📷 [fettle_cafe](https://www.instagram.com/fettle_cafe)

🐦 [@FettleCafe](https://twitter.com/FettleCafe)