

POST

OSTERIA & BAR

TO START

- Fresh baked, croissants, pain au chocolat 9
- Toast and preserves — sourdough, multigrain, fruit and nut, gluten-free 9
- Chia, almond and coconut pudding with mango, passionfruit sauce *cs 14
- Maple granola, vanilla and strawberry compote, natural yoghurt *cs 14

BREAKFAST

- Steel cut oat porridge, fruit compote, cinnamon, almonds, honey *cs 22
- Buttermilk pancakes, orange curd, vanilla mascarpone, blueberry and maple 23
- ‘Real Toast’; nut, seed and vegetable toast with crushed avocado, tomato, cucumber, lime *cs 25
- Open omelette with fontina cheese, roast tomatoes, rocket, parmesan 25
- Baldivis free range eggs any style on toasted sourdough 16

SIDES

- Crispy bacon | Roasted tomato | Avocado | Mushrooms
- Baked beans | Pork and sage chipolata | Smoked salmon 8

BREAKFAST BUBBLES

- GRAPEFRUIT MIMOSA 15
- NV BERVINI ‘CA SELVA’ *Prosecco Extra Brut* Veneto 16
- NV LANTIERI FRANCIACORTA *Cuvée Brut* 27

COFFEE BY MANO A MANO

- Your choice of barista-prepared coffee from 4

TEA BY TEASSENTIAL

- English Breakfast | Earl Grey | Lemongrass & Ginger
- Chamomile | Honey Chai | Peppermint | Sencha Green Tea | Lemon Myrtle, Lavender, Eucalyptus 6.5

COMO SHAMBHALA

- Ginger tea 9

WELLNESS JUICES

- Green Clean | Blood of the Earth 12

COLD PRESSED JUICES

- Green Apple | Orange | Grapefruit 9

*Where possible we are committed to supporting sustainable, Western Australian suppliers and produce.
Our coffee and tea is sourced from local suppliers Mano a Mano and Teasential, and our fish is sourced from WA shores.*

*CS – COMO Shambhala Kitchen

Please note that credit card payments incur a service fee from 0.7 to 2.25%.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Please notify our team for any allergy or dietary preferences. We cannot guarantee that any of our products are 100% allergen free