

Breakfast Menu

Curly's

MARKET • DINING
COMMUNITY

Partners In Provenance

Curly's menu is crafted with a respect for regenerative farming and the highest-quality ingredients, delivering food that is both clean and thoughtfully prepared.

We use organic and natural produce wherever possible: no MSG, no preservatives, no additives, and we cook only with coconut oil and olive oil. Kindly let us know if you have any food allergies.



ORGANIC VEGETABLES

We source our fruits and vegetables from organic growers and our own herb garden, ensuring fresh and flavourful produce.



MEAT

Featuring grass-fed spring lamb from Hawke's Bay, New Zealand, and organic Wagyu beef from Kajiya Farm. Our breed-specific animals graze naturally, ensuring exceptional quality and flavour.



SEAFOOD

Our seafood is wild-caught and sustainably farmed, sourced from trusted fishing and farming communities in France and Australia.



DELI

Our deli meats are minimally processed and nitrate-free, and our cheeses are carefully crafted without preservatives.



EGGS

We proudly use free-range eggs, thoughtfully sourced from Ireland.

Breakfast

AVAILABLE TILL 11.30AM

Morning Shots

GOLDEN GLOW 	4.6
Orange, turmeric, ginger, lemon	
GREEN RADIANCE 	4.6
Japanese cucumber, apple cider vinegar, raw honey	
IMMUNE BOOST 	4.6
Green apple, ginger, raw honey, cayenne pepper	

Eggs

KAYA & BRIOCHE 	18
Housemade kaya, housemade brioche bun, French butter, soft-boiled eggs	
FRENCH OMELETTE	28
Eggs, gruyère, cheddar, mushrooms, seasonal salad, toasted sourdough	
EGGS & LOX	33
Scrambled eggs, organic smoked salmon, dill crème fraîche, seasonal salad <i>Add Petrossian Ossetra caviar \$28/10g</i>	
TWO EGGS, YOUR WAY 	18
Your choice of eggs, seasonal salad, toasted sourdough	

Breakfast Selections

BIG BREKKIE	33
Your choice of eggs, pork sausage, streaky bacon, cherry tomatoes on the vine, roasted potatoes, housemade baked beans, sourdough toast	
SEASONAL FRUIT BOWL 	24
Seasonal fruit, raw honey, Greek yoghurt, mint	
SPIRULINA SUPERSEDE OAT PORRIDGE 	24
Oats, quinoa, chia seeds, crispy buckwheat, spirulina, seasonal fruit compote, oat milk, with kefir	
NAAN SAUSAGE WRAP	26
Pork sausage, bacon, eggs, tomatoes, romaine lettuce, brown sauce, tandoor naan, with seasonal salad	
MASALA THOSAI 	22
Fermented rice crêpe, masala turmeric potatoes, with tomato and mint chutneys	
ABALONE PORRIDGE	28
Korean abalone porridge, scallions, egg, with burdock root and whitebait	
FOR THE LITTLE ONES	16
Cheese soldier toast, gruyère, soft-boiled eggs, yoghurt	

Breakfast Specials

JAPANESE BREAKFAST	36
Grilled wild-caught mackerel, egg, mizuna salad, clam soup, short-grain rice	
FRENCH TOAST 	28
Housemade brioche, caramelised banana, seasonal fruits, honeycomb butter, toasted almonds, crème fraîche, gula aren syrup	



Viennoiserie

CROISSANT 	5
CHOCOLATE BANANA CROISSANT 	7
PAIN AU CHOCOLAT 	6

Add-ons

AVOCADO 	6
NITRATE-FREE SAUSAGE	8
NITRATE-FREE BACON	8
SMOKED SALMON	16
HOUSEMADE BAKED BEANS 	6
ROASTED FIELD MUSHROOMS 	6
PETROSSIAN OSSETRA CAVIAR (10G)	28
SOURDOUGH TOAST (2 SLICES) 	8



VEGETARIAN

