

Fair Shot

Not-For-Profit Cafe

Spring Breakfast Menu

Choose as many of the following items as you'd like to create your own bespoke breakfast. Many of the items are in miniature portions so you have room for a little bit of everything!

We suggest 3 different options to satisfy a hungry tummy.

Always served with our speciality coffee and freshly pressed juice.

Spiced Carrot Cake Bircher Muesli (Ve)

Oats soaked overnight with carrot, sultanas, & cinnamon served with a drizzle of maple syrup & toasted nuts

House Granola with Yoghurt and Fruit Compote (V)*

Our secret house granola mix with greek yoghurt & fruit compote

Miniature Viennoiserie Pastry Selection

Croissant | Pain Au Chocolat | Peach & Passionfruit Danish | Spiced Apple & Sultana Danish | Cherry Danish | Almond Swirl | Cinnamon Swirl

A Selection of Danish inspired Mini Open Sandwiches* (savoury)

Salmon, Dill & Cream Cheese | Beetroot Hummus, Avocado & Fair Shot Homegrown Micro Herbs (Ve) | Goats cheese, Honey & Crushed Walnuts (V)

A Selection of Mini Sweet Toasts * (sweet)

Nutella, Sliced Banana & Toasted Hazelnuts (V) | Tahini, Sliced Figs, Maple Syrup & Cinnamon (Ve) | Whipped Ricotta, Sliced Strawberries, Honey (V)

Feel free to mix and match sweet and savoury (maximum of 4 choices)

Bagels (Savoury)

Bagels filled to the brim with a choice of the following savoury options:

Smoked Salmon & Cream Cheese | Cream Cheese & Crispy Prosciutto | Cream Cheese & Cucumber (V) | Avocado, Red Onion & Rocket (Ve) |

Bagels (Sweet)

Bagels filled to the brim with a choice of the following sweet options:

Classic PB & J Bagel (Ve) | Maple Cream Cheese & Strawberry (V) | Nutella & Banana (V)

Feel free to mix and match sweet and savoury (maximum of 4 choices)

Seasonal Fruit Platter (Ve)

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Set Menus

Finding it hard to choose? We have created the following set menus to make choosing a little bit easier!

Viennoiserie Shared Breakfast

Mini Viennoiserie Pastry Selection

Croissant | Pain Au Chocolat | Peach & Passionfruit Danish | Spiced Apple & Sultana Danish | Cherry Danish | Almond Swirl | Cinnamon Swirl

Seasonal Fruit Platter (Ve)

Coffee | Fresh Orange & Apple Juice

Shared Buffet Style Danish Smørrebrød Breakfast

Miniature Viennoiserie Pastry Selection

Croissant | Pain Au Chocolat | Peach & Passionfruit Danish | Spiced Apple & Sultana Danish | Cherry Danish | Almond Swirl | Cinnamon Swirl

House Granola with Yoghurt and Seasonal Fruit Compote (V)*

Our secret house granola mix with seasonal fruit compote

A Selection of Danish inspired Mini Open Sandwiches* (savoury)

Salmon, Dill & Cream Cheese | Beetroot Hummus, Avocado & Fair Shot Homegrown Micro Herbs (Ve)
| Goats cheese, Honey & Crushed Walnuts (V)

Coffee | Fresh Orange & Apple Juice

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Table Service Seated Breakfast

On the table

Miniature Viennoiserie Pastry Selection

Spiced Carrot Cake Bircher Muesli (Ve)

Oats soaked overnight with carrot, sultanas, & cinnamon served with a drizzle of maple syrup & toasted nuts

or

House Granola with Yoghurt, Seasonal Fruit Compote & Seeds (V)*

Our secret house granola mix with seasonal fruit compote & greek yoghurt

To the table

On toast:

Whipped ricotta, smoked salmon, lemon & dill

Or

Beetroot puree with sliced avocado, lime & zaatar (Ve)

Or

Chocolate spread, sliced banana, toasted hazelnuts & cacao nibs

Or

Tahini, fresh figs, maple syrup drizzle and cinnamon (Ve)

Coffee | Fresh Orange & Apple Juice