

MENU

Breakfast

6am – 11.30am



ANALOG
MOSMAN

Miso Eggs Benedict - Toasted bread, bacon, tomato, avocado, poached egg, miso hollandaise		23
Analog Bruschetta - Grilled cherry tomato, herb garlic oil, mozzarella, basil paste, balsamic glaze	MGF	22
Bacon and Analog scramble roll - Potato bun, streaky bacon, scrambled egg, sauce	MGF	17
Matcha Mochi Waffle - macerated berries, jersey milk gelato, escuminac maple syrup		20
Granola with cinnamon and brown butter, seasonal fruit, yogurt, honey		18
Toast with Labneh - Toasted sourdough, labneh with yuzu shichimi, honey		12
Ham, Cheese & Tomato Toastie - Double smoked gypsy ham, cheddar, tomato, butter		18
Chips with Ao Nori	GF CC	12
Sweet Potato Chips	GF CC	16
12" Breakfast - Toast - Plain sourdough, rye sourdough, gluten free farmhouse, 2 pieces		36
Arabiki Sausage, bacon, grilled tomato, sliced avocado, sautéed mushrooms, eggs - poached, scrambled, fried or flipped		

Analog Mix

Build your own breakfast, priced per item		
Toast - Plain sourdough, rye sourdough, gluten free farmhouse		5
Sliced cheddar		3
Grilled tomato, spinach, ricotta cheese		5
Sliced avocado, avocado guacamole, sautéed mushrooms, poached eggs, fried eggs, flipped eggs,		6
Scrambled egg, oregano labneh ball, yuzu schichimi labneh ball		7
Prosciutto, bacon, ham, mozzarella ball		8
Arabiki sausage		10

GF – Gluten Free (Coeliac Friendly) MGF – Can Be Modified Gluten Free CC – Cross Contamination

V – Vegan MV – Can Be Modified Vegan

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