

Note:

The ingredient-driven menu at Heno & Rey celebrates the farmers, fishers and culinary artisans throughout Australia.

By working closely with local producers, we support sustainability and strength in our community. Our culinary team have created ongoing relationships with these specialists, ensuring our guests receive the freshest seasonal produce and ethically raised and sourced animals.

heno & rey breakfast

Wood Charred Bacon & Fried Eggs • Wood-fired Turkish bread (P, DF, GFO) 20

Scrambled Eggs & Smoked Salmon • Wood-fired Turkish bread (S, DF, GFO) 22

Porridge • Oats cooked in milk served with local honey (V) 13

Selection of Sliced Fruit • Seasonal fruit, fresh berries & lime (V, GF, DF) 16

Greek Yoghurt • Berries, honeycomb and granola (V) 18

Wood-fired Turkish Bread • Pepe Saya butter, honey and vegemite (V, GFO) 10

Butter Milk Pancakes • Banana, strawberries and maple syrup (V) 19

beverages

Little Owl Espresso Coffee 5

Flat white, Cappuccino, Latte. Macchiato- long or short, Espresso, Long Black, Mocha, Hot Chocolate

Selection of T2 Tea 5

English Breakfast, Earl Grey, Gorgeous Geisha, Just Peppermint, Lemongrass & Ginger, Fruity Chamomile, China Jasmine, Chai Tea

Emma & Toms Life Juices 6.5

Green Power • Apple, banana, passionfruit, plum and lemon with natural green botanicals

Extreme C • Apple, strawberry, banana, guava, orange, mango, blackcurrant & rosehip

Pressed Cloudy Apple • 100% Australian apples

Squeezed OJ • 100% pure orange juice

Pressed Carrot Top • Carrot, cloudy apple juice & ginger juice

Karma Rama Smoothie • Orange, pineapple, mango, banana & passionfruit with ginseng

