

## group breakfast

€20 per person

**fresh croissant,**  
with homemade raspberry jam & butter

&

**freshly squeezed orange juice,**  
upgrade to glass of cava / mimosa +add €5.00

&

**your choice of hot dish,**  
from the list on the opposite page

&

**your choice of tea or coffee.**

espresso - americano - cappuccino - flat white - café latte - café mocha  
Barry's tea - herbal / fruit tea (blood orange / green tea / chamomile /  
lemon & ginger / peppermint / wild berry / earl grey)

### coffee extras

hot milk 30¢ - cream 30¢ - syrups 60¢ (caramel / vanilla / hazelnut)  
extra shot 60¢      alternative milks available

## Probys kitchen

**mixed berry french toast** *v*  
with maple yogurt & cinnamon ice-cream

**ricotta pancakes** *v*  
with banana, honeycomb butter, whipped ricotta

**pancetta hash** \*  
with sauteed potatoes, sage fried eggs & aleppo chilli

**harissa eggs** \* *v*  
avocado smash, cavolo nero, two free range poached eggs & harissa on  
sourdough toast

**spiced chickpea & carrot fritter** *ve* \*  
with sumac & soy minted yogurt, pickled red onion, spinach & rocket salad

**probys breakfast** \* *vegan option available*  
poached OR fried eggs OR fried tofu *ve* and sourdough toast.  
Includes our house beans & 2 sides of your choice: -  
bacon · black pudding · roasties *ve* · smashed avo *ve* · sausages ·  
mushrooms *v*

**sides** \* + bacon €3.50. + black pudding €3.50. + baby roasties *ve* €4.50.  
+ smashed avo *ve* €3.50. + balsamic mushrooms *ve* €3.50. + fried egg *v* €2.00.  
+ poached egg *v* €2.00. + sourdough toast & butter *v* €3.00. + jam / marmalade *ve* €0.50.

*v* Vegetarian. *ve* Vegan. \* Gluten ingredient can be omitted.

All primary allergens are present in our kitchen so we are unable to guarantee that food served is free of  
allergens. Please discuss your options with your waiter or check out our allergen boo  
Tips are for those who served you. We cannot split bills of 5 guests or more