



BREAKFAST | until 12pm

Three Mills sourdough or cracked Rye or gluten free (v) - your choice of mixed berry jam, Nutella, vegemite or peanut butter	7.5
House baked banana bread, Pepe Saya butter	8
Bacon & egg roll – house made tomato relish, aioli (GFA) - add hash brown in your roll + 4	16
Fruit toast, whipped ricotta, honey, oolong peach tea poached pear (v)	15
Granola – mixed nuts, fruit, honey, vanilla yoghurt, choice of milk on side (v)	16
Vanilla waffles – marscarpone, chocolate sauce (v) - add mulled mixed berries + 5	17
Two Hilltop free range eggs – of your choice, served with sourdough or cracked rye (GFA/DFA)	16
Avocado, vine roasted cherry tomatoes, cracked rye, lemon ricotta (V/VGA/DFA/GFA) - add 1 poached egg + 4.5	19
Medley of roast mushrooms, poached egg, toasted brioche, baby cavolo nero (V/GFA)	23
Eggs benedict – - your choice of Gypsy ham or smoked salmon (GFA)	22
Eggs Florentine - mushrooms & spinach (GFA)	22
Salmon gravlax, “Merna” cheese & chive crumpet, dill cream cheese, shaved fennel & cucumber, dukka, poached eggs	25
Breaky bowl - greens, black rice, cherry tomatoes, broccolini, pickled beetroot, hummus, avocado, spice roast pumpkin, chili roasted pepita seeds, tahini dressing, poached egg, rye toast (V/VGA/DF/GF)	25

OMELETTES

Spanner crab, crushed chili, coriander, lime (DFA/GFA)	29
Globe artichoke, rocket, sourdough, pecorino (V/DFA/GFA)	24
Gypsy ham & Manchego cheese, sourdough (DFA/GFA)	22

SIDES

House made hashbrown / wilted greens / half avocado / mushrooms / roasted truss tomato	5
Smoked salmon / black forest bacon	6

Dairy Free = DF, Dairy Free Available = DFA, Gluten Free = GF, Gluten Free Available = GFA, Vegetarian = V,
Vegetarian Available = VA, Vegan = VG, Vegan Available = VGA

Please note items containing gluten, eggs, dairy and a variety of nuts are prepared on-site.