



## BREAKFAST | until 12pm

Three Mills sourdough or cracked rye or fruit loaf or gluten free (V) - your choice of mixed berry jam, Nutella, vegemite, honey 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/DF)	16
Crushed avocado, vine ripened tomato, cracked rye, lemon ricotta, hazelnuts, chili (V/VGA/DFA/GFA) - add 1 poached egg + 4.5	21
Medley of roast mushrooms, poached egg, toasted brioche, baby spinach (V/GFA)	23
Eggs benedict – - your choice of Gypsy ham or smoked salmon (GFA)	22
Eggs Florentine - mushrooms & spinach (GFA)	22
Salmon gravlax, on cracked rye, dill cream cheese, shaved fennel & cucumber, dukka, poached eggs	25
Dukkah roasted cauliflower, spiced pearl barley, spring vegetables, hummus, fennel, kale, green tahini dressing, pomegranate, poached eggs (DFA/V/VGA) - add avocado +5	26

### OMELETTES

Spanner crab, crushed chili, coriander, lime (DF/GFA)	29
Gypsy ham & Manchego cheese, sourdough (DF/GFA)	24

### 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.

One bill will be presented to the table upon completion, no multiple split bills.