

6

BREAKFAST | until 12pm

Smoked salmon / black forest bacon

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, vanilla mascarpone, caramelised banana (v)	12
Bacon & egg roll – house made tomato relish, aioli (GFA) - add hash brown + 5	16
Fruit toast, whipped ricotta, honey, oolong peach tea poached pear (V)	15
Seasonal vegetable quiche, shaved fennel and radish salad, roasted hazelnuts, tomato relish (V)	19
Granola - mixed nuts, fruit, honey, vanilla yoghurt, choice of milk on side (v)	16
Vanilla waffles - poached mixed berries & vanilla ice cream (v)	20
American Waffles, maple syrup, roast pecan butter - add bacon + 5	21
Two free range eggs - of your choice, served with sourdough or cracked rye (GFA/DF)	16
Crushed avocado, vine ripened tomato, on cracked rye, Persian fetta, crispy chickpeas, pomegranate, chili (V/VGA/DFA/GFA) - add 1 poached egg + 4.5 OR add smoked salmon + 5	24
Medley of roast mushrooms, poached eggs, toasted rye, baby spinach, parmesan (V/GFA)	23
Eggs benedict - your choice of Gypsy ham or smoked salmon (GFA)	22
Eggs Florentine - spanner crab & spinach, chilli (GFA)	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, sourdough (DF/GFA)	29
Gypsy ham & ricotta cheese, sourdough (DF/GFA)	24
Seasonal greens, soft herbs, Persian fetta, sourdough (DFA/GFA/V)	23
SIDES	
House made hashbrown / wilted greens / half avocado / mushrooms / roasted truss tomato	5