

## 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 & walnut bread, vanilla mascarpone, caramelised banana (v)	12
Bacon & egg roll – house made tomato relish, aioli (GFA/VA) - add hash brown + 5	16
Fruit toast, whipped ricotta, honey, oolong peach tea poached pear (V)	15
Walter's granola - mixed nuts, poached fruit, berry yoghurt, choice of milk on side (v)	16
American Waffles, maple syrup, roast pecan butter - add bacon + 5	21
Zucchini & corn fritters, smoked salmon, fennel, yoghurt dressing, poached eggs (VA/DFA)	23
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, chili (V/VGA/DFA/GFA) - add 1 poached egg + 4 OR add smoked salmon + 6	22
Croque Madame, Dijon, Gruyère, fried egg, bechamel, double smoked ham	26
Medley of roast mushrooms, poached eggs, toasted rye, baby spinach, parmesan (V/GFA)	22
Eggs benedict – your choice of Gypsy ham or smoked salmon (GFA)	22
Eggs Florentine - spanner crab & spinach, chilli (GFA)	25
Eggplant shawarma, quinoa tabouli, herb yoghurt, poached eggs, pita bread (GFA/V)	24
OMELETTES	
Spanner crab, crushed chili, coriander, lime, sourdough (DF/GFA)	29
Gypsy ham & Gruyère cheese, sourdough (DFA/GFA)	25
Mushroom, soft herbs, Persian fetta, sourdough (DFA/GFA/V)	23
SIDES	
House made hashbrown / wilted greens / half avocado / mushrooms / roasted truss tomato	5
Smoked salmon / black forest bacon	6
Walter's High Tea (available from 10.30am)	45pp

We can only cater to a vegetarian dietary requirement.

Complimentary glass of sparkling wine for orders placed after 2:30pm.