

45pp

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	8
House baked banana bread, Pepe Saya butter	9
Bacon & egg roll – house made tomato relish, aioli (GFA/VA) - add hash brown + 6 - add cheese +1 - add avocado + 2.5	16
Fruit toast, whipped ricotta, honey, oolong peach tea poached pear, nut & seed crumble (v)	15
Walter's granola - mixed nuts, poached fruit, vanilla yoghurt, choice of milk on side (v)	16
American Waffles, maple syrup, strawberry compote - add bacon + 6 - add vanilla bean ice cream + 3	21
Zucchini & corn fritters, smoked salmon, tomato relish, poached eggs, sumac pickled onions (VA/DF/GF)	23
Two free range eggs - of your choice, served with sourdough or cracked rye (GFA/DF)	16
Crushed avocado, vine ripened tomato, on brioche, cottage cheese, chili (V/VGA/DFA/GFA) - add 1 poached egg + 4 OR add smoked salmon + 7	22
Croque Madame, Dijon, Gruyère, fried egg, bechamel, double smoked ham	26
Medley of roast mushrooms, poached eggs, brioche, 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)	26
Sesame roasted pumpkin, asparagus, zucchini baba ghanoush, dukkah, pearl barley, peas, with poached egg & avocado	24
OMELETTES	
Prawn, crushed chili, corn, lemon, kewpie, bonito flakes, tonkatsu sauce, sourdough (DF/GFA)	29
Gypsy ham, Gruyère cheese & tomato, cracked rye (DFA/GFA)	25
SIDES	
Wilted greens / half avocado / mushrooms Smoked salmon / black forest bacon	5 7
Hash brown	6
Fries, with choice of aioli or tomato sauce - side - bowl	6 12

WALTER'S AFTERNOON TEA (available from 10.30am)

We can only cater to a vegetarian dietary requirement. Complimentary glass of sparkling wine for orders placed after 2:30pm.