

from the kitchen

breakfast

fresh berry smoothie with organic yoghurt (honey available on request)	\$4.5		
seasonal fruit	\$10		
house toasted muesli with fruit compote and organic yoghurt	\$9		
cinnamon porridge with sultanas and labna	\$8		
toasted - multigrain <i>or</i> white bread <i>or</i> muffins <i>or</i> gluten free <i>or</i> fruit bread	\$7		
with preserves / vegemite / marmite			
grilled sandwich with champagne ham, mozzarella, pesto and tomato relish	\$9		
<i>add</i> fried egg			
\$11			
french toast with poached berries, yoghurt and honeycomb	\$10.5		
2 eggs any style with your choice of toast	\$8.5		
boiled eggs with soldiers (marmite/vegemite available on request)	\$8		
eggs benedict (prosciutto), florentine (spinach), atlantic(cured salmon)	\$17.5		
open omelette with roasted tomato, goats cheese and sourdough bruschetta	\$17		
<i>add</i> prosciutto	\$20		
baked eggs with spiced tomato, dukkah, coriander and labna <i>add</i> chorizo	\$16 /\$19		
black pudding with mushrooms on toast <i>add</i> poached eggs	\$16/\$20		
fry up with 2 eggs, bacon, roasted tomatoes and potato galette	\$19		
oven roasted truss tomatoes	\$3.5	pancetta	\$4.0
baked beans w ham hock	\$3.5	black pudding	\$4.0
cured salmon	\$4.0	swiss brown mushrooms	\$3.5
chorizo	\$4.0	potato galette	\$3.5