



BREAKFAST TUES - FRI 9am – 11.30am

Free Range eggs cooked to your liking on sourdough toast with rustic tomato relish (V) \$9

ADDITIONS:

tomato relish, extra egg, roast tomato, gluten free toast, sautéed spinach \$2.5ea.

potato rosti, mushrooms, persian fetta \$3ea. smoked bacon, avocado, lamb chipolatas (2) \$4ea.

Freshly baked scones with Otree jam & double cream \$6

Granola bowl with natural yogurt and poached berries (V) \$12

Warm date and banana loaf, double cream, vanilla blueberries and salted caramel (V) \$11

Porridge with raspberry and rhubarb compote, natural yoghurt and ginger spiced honey (V) \$12

Seasonal fruit plate with natural yoghurt (V/GF) \$12

Strawberries & cream hot cakes with honeycomb and crème anglaise (V) \$16

Green eggs & ham - prosciutto, salsa verde and eggs cooked to your liking on sourdough \$16

Open omelette with roast mushroom, caramelised onion, spinach and YV fetta (V/GF) \$17

Smoked salmon, poached eggs, and beetroot relish on potato rosti (GF) \$19

Gardeners Breakfast – 2 free range eggs cooked to your liking on sourdough with potato rosti, roasted tomato, mushrooms, sautéed spinach, avocado, Persian fetta & rustic tomato relish \$22

Farmers Breakfast – 2 free range eggs cooked to your liking on sourdough with smoked bacon, potato rosti, lamb chipolata's, roasted tomato, mushrooms & rustic tomato relish \$22

SMOOTHIES

Green Machine Kiwi fruit, spinach, kale, mango, banana, apple juice and ice \$9

Berry Bliss Raspberry, strawberry, natural yoghurt, honey, cinnamon and milk \$9

Ray of Sunshine Pineapple, mango, banana, orange juice, ginger and ice \$9

GF = Gluten Free

LF = Lactose Free

O = Optional

V = Vegetarian