



# breakfast

SERVED 7:00am-11:30am

TOASTED LOCALLY BAKED SOURDOUGH [V] cultured butter & seasonal preserves	7.5
BREAKFAST PANNA COTTA WITH HOUSE BAKED GRANOLA [V.GF] seasonal berries, coconut yogurt, maple roasted granola with coconut & toasted nuts	15.9
GRILLED ZUCCHINI & GREEN PEA SMASH [V] with feta, dukkah & toasted sourdough	18.5
BEETROOT CURED ATLANTIC SALMON with organic beetroot & citrus kraut, soft boiled hens egg, horseradish & toasted rye	23.0
SAUTEED SWISS BROWN MUSHROOMS ON TOAST [VE] with toasted sourdough, garden leaves & gremolata	16.5
FREE-RANGE EGGS ON TOAST [V] cooked to your liking with Garden Room breakfast relish	14.0
FROZEN PITAYA SMOOTHIE BOWL [VE.DF.GF] dragon fruit, banana & berries topped with organic coconut chips & house baked maple granola	16.0

BLUE CORN BREAKFAST TACOS [2] oven roasted chorizo, avocado, tomato & coriander salsa, jalapeno yogurt, fried free-range egg, grilled corn	20.5
GARDEN ROOM BIG BREAKFAST free-range pork & fennel sausage, bacon, eggs cooked to your liking, potato cake, roasted field mushroom, tomato & toasted sourdough	25.0
AVOCADO BRUSCHETTA [V] smashed avocado, dukkah, Meredith goats' cheese, poached eggs & toasted turkish bread	18.0
BUTTERMILK PANCAKES WITH BERRY COMPOTE [V] vanilla ice cream & freeze dried raspberries	16.5
EGGS BENEDICT poached free-range eggs, baby spinach & sauce Hollandaise on toasted sourdough, with cured leg ham with grilled bacon   19.9 with roasted field mushroom   19.0	19.5

## SIDES

Roasted field mushrooms	4.0
Sautéed baby spinach	4.5
Free range pork & fennel sausage	5.5
Triple smoked bacon	5.5
Fresh avocado	4.5
Potato cake	4.0

\*GF Bread available  
++ V & VE alternatives  
available on request  
GF - gluten free  
V- vegetarian  
VE - vegan  
DF - dairy free