



Breakfast

SERVED 7:00-11:30AM

TOASTED LOCALLY BAKED SOURDOUGH cultured butter & seasonal preserves	V	8.0
CHIA OAT BIRCHER BOWL with ginger poached pears & maple roasted granola	VE	17.5
HOUSE CURED SALMON GRAVALAX BRIOCHE with soft boiled egg, herb crème fraiche & salmon roe		24.9
KIMCHI FRIED RICE with fried egg, toasted peanuts & eschallot & coriander salad	V.GF	20.9
AVOCADO & GRILLED BAROSSA VALLEY HALOUMI ++ smashed avocado, with pistachio dukkah, poached eggs & toasted Turkish bread	V	24.5
SLOW COOKED SAVOURY MINCE with Café de Paris butter, poached free range egg & toasted sourdough		24.5
TOASTED BELGIAN WAFFLES with bacon jam, vanilla ice cream & maple syrup		19.5

continued over.....

SWEET CORN & ZUCCHINI FRITTERS ++ V.GF 19.5
with garlic yogurt & smoked eggplant puree

GARDEN ROOM BREAKFAST 26.0
free-range pork & fennel sausage, bacon, eggs
cooked to your liking, potato cake, roasted
field mushroom, tomato & toasted sourdough

FREE-RANGE EGGS ON TOAST V 14.9
cooked to your liking with Garden Room
breakfast relish

EGGS BENEDICT 21.9
poached free-range eggs, baby spinach &
sauce Hollandaise on toasted sourdough with:
+ cured leg ham
+ grilled triple smoked bacon
+ roasted field mushroom

** Please advise staff if you have a food
allergy

SIDES

Grilled tomato 4.5

Sautéed baby spinach 4.5

Free range pork & fennel sausage 7.5

Triple smoked bacon 6.5

Fresh avocado 5.0

Potato cake 5.0

*GF Bread available

++VE alternatives available on request | GF - gluten free | V-
vegetarian | VE - vegan | DF - dairy free