

THE garden ROOM

BREAKFAST MENU | 7AM - 1130AM

Pineapple & strawberry granola bowl: Colony leatherwood honey, natural yogurt, house-made maple granola, caramelised pineapple, banana chips, fresh berries	18.9
Beetroot house cured Atlantic salmon, with toasted rye, horseradish creme fraiche, soft boiled free range egg, radish, capers, dill & pickled shallots	26.9
Sweetcorn & zucchini fritters with garlic scented labneh, house made tomato & chili jam, poached free range egg, confit fennel salad (v) add: triple smoked bacon (+5.5)	22.9
Kimchi fried rice with fried free range egg, toasted peanuts, eschallot & coriander salad (gf. df. v)	24.9
Classic Eggs Benedict with poached free-range eggs, baby spinach & Hollandaise sauce on toasted English muffin with: Grilled triple smoked bacon or Roasted field mushroom (v) or House-cured beetroot smoked salmon (+7)	23.9
French toast with dulce de leche, vanilla ice cream, salted macadamia, fresh berries & lemon balm (v)	24.9
Avocado with Barossa Valley haloumi, poached free-range eggs, pistachio dukkah, lemon agrumanto oil & toasted sourdough (v. veo. gfo)	25.9
Chilli scrambled egg, toasted sourdough, Persian feta, mint, cucumber, crispy shallots & truffled hot sauce (v)	25.9
Garden Room breakfast free-range pork & fennel sausage, bacon, eggs cooked to your liking, potato cake, roasted field mushroom, tomato & toasted sourdough	27.5
Free-range eggs on toast cooked to your liking with homemade breakfast relish (v, gfo)	14.9
SIDES	
Grilled tomato (v)	4.5
Sautéed baby spinach (v)	4.5
Free range pork & fennel sausage	7.5
Triple smoked bacon	6.5
Fresh avocado (v)	5
Potato cake (v)	5.5