

THE garden ROOM

BREAKFAST MENU | 7AM -1130AM

Swiss style bircher muesli with coconut yogurt, house baked granola, seasonal fruits & leatherwood honey (VEO)	19.5
Sweetcorn & zucchini fritters with cucumber & lemon yoghurt, house made tomato & chili jam, poached free range egg, avocado & confit fennel salad (V) add triple smoked bacon +6.5	22.9
House hot smoked Atlantic salmon bruschetta with cucumber, dill, crème fraîche & a poached egg (GFO)	27.9
Roasted field mushrooms, macadamia cream, rocket & watercress pesto, spiced dukkah with fennel & wild leaf salad on toasted sourdough (VEO)	22.9
Classic Eggs Benedict with poached free-range eggs, baby spinach & hollandaise sauce on toasted sourdough with: Grilled triple smoked bacon or Roasted field mushroom (V)	24.5
French toast with white chocolate ganache, fresh raspberries, lemon balm & vanilla ice-cream (V)	24.9
Avocado & poached egg on a baked croissant, leafy greens with lemon vinaigrette, aged parmesan & pistachio dukkah (V)	23.5
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, homemade 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)	5.0
Sautéed baby spinach (V)	5.5
Free range pork & fennel sausage	7.5
Triple smoked bacon	6.5
Fresh avocado (V)	6.0
Homemade potato cake (V)	5.5