

THE garden ROOM

BREAKFAST MENU | 7AM - 1130AM

Creamy coconut porridge with sliced banana, seasonal berries, house baked granola & leatherwood honey (VEO)	19.9
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 7.0	23.5
House hot smoked Atlantic salmon with avocado, poached free range eggs, cucumber ribbons, dill creme fraiche & potato hash	27.9
Scrambled free-range eggs with sauteed mushrooms, aged parmesan, leafy greens, black truffle dressing, & grilled Tuscan schiacciata bread	25.5
Classic eggs Benedict with poached free-range eggs, baby spinach & hollandaise sauce on toasted sourdough with triple smoked bacon or roasted field mushroom (V)	25.5
French toast with caramelised banana, vanilla ice cream, coffee & cinnamon infused maple syrup & dollop cream (V)	26.5
Fried free-range eggs, sliced avocado, whipped feta, Mama Liu's chilli crisp on toasted quinoa & soy sourdough (V)	23.9
Harissa roasted pumpkin, coconut labneh, quinoa, coriander, mint & lebanese cucumber salsa with crispy chickpeas (VG)	24.5
Savoury mince, poached free range egg with toasted sourdough & smoked butter	26.5
Garden Room breakfast free-range pork & fennel sausage, bacon, eggs cooked to your liking, homemade potato hash, roasted field mushroom, tomato & toasted sourdough	28.9
Free-range eggs on toast cooked to your liking with homemade breakfast relish (V GFO)	16.9
SIDES	
Grilled tomato (V)	5.0
Sautéed baby spinach (V)	6.0
Free range pork & fennel sausage	7.5
Triple smoked bacon	7.0
Fresh avocado (V)	6.0
Homemade potato hash (V)	6.0