



BREAKFAST

Fruit toast w/ vanilla mascarpone (GF option, VEG)	10
Smashed avocado w/ grilled halloumi, chilli, black sesame, coriander, poached eggs & grilled sourdough (GF option, VEG)	20
Maple roasted granola w/ coconut yoghurt, fresh fruit & mixed nuts (GF, VGN)	16
Waffles w/ dried figs, apricot compote, pecans & vanilla mascarpone (VEG)	20
Roasted pumpkin w/ dukkah, fried kale, minted yoghurt, pine nuts, poached egg & grilled sourdough (GF, VEG, VGN option)	18
Organic cannellini baked beans in tomato sugo, smokey paprika, spring onion & Worcestershire on grilled sourdough (GF option, VGN)	18
Add chorizo	23
Chilli, kale & parmesan scrambled eggs on grilled sourdough (GF option, VEG)	18
Grilled venison sausage w/ roasted potatoes, sauerkraut, tomato chutney, feta, mixed herbs & grilled sourdough (GF option)	26
Big breakfast w/ poached eggs, bacon, mushrooms, chorizo & roasted tomato on grilled sourdough (GF option)	28
Eggs your way (scrambled, poached or fried) on grilled sourdough (GF option)	15
Breakfast tower for two w/ poached eggs, roasted tomato, pumpkin, mushrooms, chorizo, bacon, baked beans & almonds, olives, smashed avocado, feta & grilled sourdough w/ waffle, vanilla mascarpone, seasonal fruits & maple syrup (GF option)	64

EXTRAS

Poached egg	3
Roasted tomato, mushrooms	4
Avocado, grilled halloumi, bacon, chorizo	5
Black pudding	6

PLEASE NOTE, THIS MENU SUBJECT TO SEASONAL CHANGES