

BREAKFAST MENU

Breakfast Strawberries

Coconut Yoghurt, Macerated Strawberries, Fresh Strawberries, Honey Toasted Vanilla Oats & Basil (DF,V) \$20

Farmhouse Yoghurt

Toasted Farmhouse Muesli & Seasonal Fresh Fruit (N,VG) \$17

Vanilla Cheesecake Mousse

Compressed Strawberries, Fresh Strawberries, White Chocolate Baked Macadamias Nuts & Strawberry Juice (N,VG,GF) \$19

Acai Bowl

Kiwi, Dragon Fruit, Banana, Toasted Coconut, Blueberries & Toasted Pecans (N,V,DF,GF) \$20

Coconut Tapioca

Chargrilled Pineapple, Passionfruit, Smoked Macadamias, Farm Honey & Shaved Coconut (DF,GF,VG,N) \$18

Ham & Cheese Croissant

Toasted Croissant, Bechamel Sauce, Shaved Leg Ham & Cheddar Cheese \$10

Bacon & Egg Roll

Crispy Bacon, Fried Egg, Cheese, Rocket & Farmhouse made Tomato Chutney Served on a Soft Roll. \$19

Benny Bagel

Chargrilled Bagel, Two Poached Eggs, Rocket & House Made Hollandaise, choice of *Bacon or Ruby Creek Mushrooms or Haloumi* \$22

Smoked Salmon

Toasted Dark Rye Bread Topped w/ Cream Cheese, Smoked Salmon, Pickled Shallots, Capers Finished w/ Fennel Pollen \$25

Farmhouse Breakfast

House Made Thick Cut Bacon, Traditional Scottish Square Sausage, Blistered Tomatoes, Mushroom, Hash Browns, Farmhouse Style Beans, Two Fried Eggs & Toasted Sourdough (DF) \$32

Farmhouse Veggie Breakfast

Wilted Spinach, Smashed Avocado, Blistered Vine Tomatoes, Roasted Flat Cap Mushroom, Hash Browns, Tomato Chutney, Grilled Halloumi, Two Poached Eggs & Toasted Sourdough (VG) \$30

Smashed Avocado

Persian Feta Cheese, Toasted Seeds, Fresh Heirloom Tomatoes on Toasted Sourdough (VG) (Add Two Eggs-\$6) \$21

Croque Madame

Toasted Sandwich of Shaved Leg Ham, Gruyere Cheese, Bechamel Sauce, Chives & Finished w/ a Fried Egg \$23

Ruby Creek Mushrooms

Toasted Sourdough, Sautéed Spinach, Ruby Creek Mushrooms, Thyme, Feta & Extra Virgin Olive Oil (VG)(Add Two Eggs - \$6) \$23

Heirloom Tomatoes

Stracciatella Cheese, Toasted Nigella Seeds, Prosciutto, Rocket & Black Olive Crumb (GF)(Add Two Eggs \$6) \$22

We will do our best to cater to everyone, however during peak times and on the weekend, we are unable to make changes to the menu. **Pease advise of any allergies or intolerances when placing your order.**

GF: GLUTEN FREE DF: DAIRY FREE VG: VEGETARIAN V: VEGAN N: CONTAINS NUTS

BREAKFAST MENU

Eggs Your Way

Toasted Sourdough, Two Eggs Cooked
Your Way, Streaky Bacon & Wilted
Spinach
(DF) \$21

Cauliflower Steak

Spiced Crispy Cauliflower Steak, Almond
Butter, Cauliflower Puree, Smoked
Almonds, Pickled Sultanas & Crispy
Kale
(V,N) \$24

Beetroot Hummus

Farmhouse Style Dukkah, Charred
Spiced Eggplant, Poached Eggs, Soft
Feta & Spring Onion
(VG,GF,N) \$22

*(All Breads Can Be Swapped for Gluten
Free Bread Extra \$2)*

Extras

Hash Browns (2) \$6.50
Eggs \$6
Bacon \$5.50
Sourdough Toast \$5.50
Mushrooms \$5.50
Sautéed Spinach \$5
Blistered Tomatoes \$5.50
Lorne Sausage \$6.50
Farmhouse Beans \$5
Smoked Salmon \$6.50
Tomato Chutney \$2
Hollandaise \$2
Smashed Avocado \$5.50
Haloumi \$6
Feta Cheese \$5

The Kiddies Breakfast

Available to Children Under 13

Scrambled Egg

On Sourdough Toast \$10

Bacon & Egg Milk Bun

Ketchup \$10

Fruit Salad

Breakfast Yoghurt \$10

Kids Sourdough Toast

w/ Butter, Jam or Vegemite \$5

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