

## All Day Menu

### HOME-MADE BANANA BREAD

Served toasted with butter 6.5

### LOCAL ORGANIC TOAST

Choose from Sourdough, grainy spelt (+2) or gluten free (+2) served with butter and your choice of spreads 7

### ORGANIC FRUIT AND NUT TOAST

Served with butter and homemade marmalade 8

### HOMEMADE GRANOLA

Served with seasonal poached fruit, fresh fruit and natural yoghurt 13.5

### CHIA SEED PUDDING

Made with organic almond milk and topped with fruit compote, nuts and seeds 14

### AVOCADO ON ORGANIC SOURDOUGH

Served with fresh lemon and sea salt... add a poached egg or two for (+2.5 ea) 11.5

### BREKKIE GREENS

A dressed mix of chopped raw broccoli, shredded kale, avocado, fresh chilli, buckwheat grains, fresh herbs and pistachio nuts served with two poached eggs 16.5  
Add some Pulled Pork for 4.5 or a piece of sourdough for +2 ea

### SCRAMBLED SPECIAL

Scrambled eggs with dill and chilli marinated feta served over sourdough and topped with salsa verde dressed greens and avocado 16

### BREAKFAST BURRITO'S

Meat - Chorizo sausage, roquette and tomato... served with scrambled eggs and a house made hot sauce  
Vegetarian - Grilled mixed Veg and cheddar....served with scrambled eggs and a house made hot sauce

### EGGS YOUR WAY ON SOURDOUGH

Poached, scrambled or fried eggs on two pieces of organic sourdough 9

SIDES Pulled Pork or free-range bacon	5.5
Half an avocado	4.5
Fresh local tomato or mixed fresh greens	3.5
Homemade chipotle relish or salsa verde	2.5

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### MUSHROOM TOAST

Organic field mushrooms with poached eggs, kale and blackbeans served on a pea and mint puree and organic spelt toast, topped with shaved pepato pecorino cheese 17

### LOCAL ITALIAN SAUSAGE

A locally made sausage served with chilli fried eggs, roasted capsicum and smokey onion jam over organic sourdough 17

### PORK BUN

Pulled pork, homemade pickled veg and a fried egg with aioli and chipotle relish on a toasted bun 13

### DUCK & QUINOA SALAD

Confit duck and organic red quinoa with a witlof, purple cabbage, broad bean and walnut salad with an orange dressing 19

### ROAST LAMB SALAD

Roasted lamb shoulder, sweet potato, fresh greens, pepitas, toasted almonds, spelt grains and goats cheese finished with cherry plum vinegar 18

### KIDDIES PLATE For under 12's

a selection of fresh fruits, a mini muffin, house made fruit yogurts add a poached egg for 2.5 10

## Specials

### BAYLEAF SCRAMBLED EGGS

Served on organic sourdough with blue vein cheese, pancetta, pear, rocket and asparagus, finished with truffle

oil 18

### DUKKAH POACHED EGGS

Over organic sourdough with heirloom tomatoes, marjoram, buffalos mozzarella, with chardonnay vinegar and lavender infused honey

18

### BAKED POLENTA AND CAPER BERRY SALAD

With torn basil a mix of semi dried and fresh tomato, torn buffalo mozzarella, served with tahini dressing

17

### LOCALLY FARMED SHORT RIBS

in a sticky sweet and savoury sauce with burghul and local greens and dressed with a house made minted labneh.

19