BREAKFAST MENU

- Farm Fresh Eggs (2) on Meridian Toast with bio-dynamic salad greens & grilled tomato (poached, fried or scrambled)
- <u>Extras:</u> double smoked English bacon; English Cumberland chippolatas; caramelized mushrooms; smoked ham baked beans; bacon jam.
- **Eggs Benedict:** poached eggs, leg ham, baby spinach, creamy hollandaise sauce atop English muffins, with grilled tomato.
- Fried eggs (2) with Bacon Jam: on Meridian Toast with bio-dynamic salad greens & grilled tomato
- <u>Homemade Baked Beans in a rich smoked ham sauce</u>, on Meridian toast, with bio-dynamic salad greens
- Caramelized Swiss Brown Mushrooms: on Meridian Toast with bio-dynamic salad greens & grilled tomato
- Bacon & Egg Roll: double smoked English bacon, fried egg & swiss cheese on a toasted Turkish roll
- Lighter options: assorted toasts, including our own Meridian Toast, fruits & yoghurt

LUNCH MENU (February) *Seasonal menu, changes weekly

- Bruschetta: tomato, Spanish onion, basil, garlic & balsamic salsa atop Meridian toast (2)
- Goat cheese Fetta: with grilled eggplant, hickory smoked tomatoes & bio-dynamic salad greens atop Meridian toast (2)
- Poached Peach, prosciutto, goat cheese fetta & walnut salad: with bio-dynamic salad greens(GF)
- Corn Fritters (corn, coriander, shallots & jalapenos) (3): with bio-dynamic salad greens, tomato & coriander salsa, avocado & garlic aioli(V)
- Soup of the Day
- Orrechiette pasta with hot-smoked salmon, peas, dill & buerre blanc sauce
- Pan fried Prawns (Aussie): with spaghettini, garlic, chilli, shallots & rocket
- Spicy Beef Nachos: with corn chips, cheese, coriander & tomato salsa, avocado, lime juice & sour cream(GF)
- Chicken Curry in Lime & Coconut: served with jasmine rice(GF)
- Mezze Plate: hommous, babaganoush, minted yoghurt, tabbouleh, lamb & preserved lemon patties. Toasted Turkish bread & bio-dynamic salad greens (good to share)
- Lighter Options: Toasties: rare roast beef/ chicken/ ham/ veg