



belgium waffles \$16

Homemade Belgium waffles, with Canadian maple syrup and rhubarb and berry compote.

french crepes \$15

Homemade French crepes, with chocolate butter and rhubarb and berry compote.

breakfast sliders \$16

Trio of brioche sliders individually filled with

- Locally grown PowerPork short cut bacon, folded omelette and tomato chutney
- Smoked salmon, avocado, folded omelette and hollandaise
- Chorizo, sliced seasoned mushroom and folded omelette.

french omelette \$16

Locally grown, farmer brown pastured eggs with fresh salmon, fresh chopped asparagus served with freshly baked sourdough.

the def chef's favourites \$17

Homemade cornbread, avocado, summer mushrooms, smoked salmon and two poached eggs with hollandaise.

spanish breakfast pot \$15

A pot of seasoned summer mushrooms, roasted cherry tomatoes, chorizo and fresh herbs, baked with an egg and served with tomato chutney on freshly baked sourdough.

a little piece of summer \$16

Bruschetta of PowerPork bacon, tomato, shallots and herbs, lightly grilled asparagus and scrambled eggs on freshly baked sourdough.

*the i can't hear you i don't care just let me eat
i'm a hungry breakfast* \$19

PowerPork bacon, Farmer Brown's Eggs cooked to your liking, seasoned mushrooms, avocado, chipolatas and asparagus, accompanied with freshly baked sourdough, hollandaise and chutney!

homemade granola \$14

Served with poached pear, honey and thyme labne and rhubarb and berry compote.

★ Vegetarian and gluten free available, simply ask your waiter

★ If you have additional dietary requirements please speak with your waiter and we will endeavour to create a meal you can savour and enjoy!