# **MENU**

# **Breakfast** (6.30 am to 11.30am)

v = vegetarian, gf = gluten free, df = dairy free, lf = lactose free

### Toast Plate

Two slices of Sourdough, Mixed Grain, Rye, Raisin, or Gluten free with jam or honey. \$7.50

Bircher Muesli v \$12.50

Whisk and Pin Bircher Muesli with Mungalli Creek Davidson Plum yoghurt, fresh fruit and raw honeycomb.

Tropical Fruit Bowl v \$11.00

Seasonal fruit with natural yoghurt and Brookfarm nutty granola.

Healthy Breakfast v gf \$9.50

Toasted Banana Bread with Honey yoghurt and seasonal fruit.

Light Breakfast v \$15.50

2 poached eggs, avocado, toasted sourdough, roasted semi dried tomato and Ooray plum sauce

House Pancakes v gf \$15.50

Pancakes with banana or blueberries, pure maple syrup and vanilla yoghurt.

Brioche French Toast v \$14.50

Slices of Brioche dipped in egg, milk, cinnamon and nutmeg, pan-fried and served with mixed berries, honey yoghurt and pure maple syrup.

# Smoked Salmon Scrambled Eggs v

\$17.50

Scrambled eggs on toasted sourdough, thin sliced Tasmanian smoked salmon, Mungali Creek Quark and roasted semi dried tomato.

Eggs Benedictine v \* \$19.50

2 poached eggs on toasted sourdough, Tablelands free range bacon\* and sautéed spinach with house made hollandaise and roasted semi dried tomato.

## The Works Breakfast \$21.50

2 eggs any style, Tablelands free range middle rasher bacon and pork chipolatas, sautéed potatoes, roasted semi dried tomatoes, house beans and toast.

#### Sides

1 egg, any style	\$3.00	Sauteed Mushooms	\$3.50
2 eggs any style	\$5.00	Smokey beans	\$3.50
Summer Kim Chee	\$3.50	Sauteed Spinach	\$3.50
Middle rasher bacon (2)	\$5.00	Smoked Salmon	\$5.50
Pork chipolatas (2)	\$4.00	Avocado	\$4.00
Sautéed red skin potatoes	\$3.50	Mungalli Creek yoghurt	\$3.00
Roasted semi dried tomatoes	\$3.50	Toast slice (1)	\$3.00

Our priority is to use local growers that produce high quality products and have a focus on sustainable practices. Our suppliers include Mungalli Creek Dairy for our free range eggs, yogurt and Quark cheese, Misty Mountain Farms for our milk, Halcyon Fields for our free range bacon, Rainforest Bounty for some of our sauces and jams, Cairns Honey, Baked on Red Hill for our local artisan breads and a host of local fruit and vegetable growers.