

ALL DAY BRUNCH SERVED 8AM TO 3PM

TOAST or CROISSANT \$6.5

Dench sourdough toast OR Croissant with your choice of condiment (Vegemite, Nutella, local Peanut Butter, local Karingal Berries Jam) and a side of butter (V) (GF*available for toast only)

HAM & CHEESE CROISSANT \$8.5

FRUIT TOAST \$8.5

Dense fruit toast served with a side of butter and mint mascarpone (V)

FRENCH TOAST BRÛLÉE \$16.5

Brioche French toast, mint mascarpone, raspberry coulis, soaked strawberries, crispy coconut, pepita crumble and honey labneh yoghurt (V)
+ scoop of ice-cream +\$1.5

GRANOLA \$18.5

House-made granola with green tea poached pear, coconut yoghurt, pistachio praline, berries & dusting of Matcha tea (V) (DF) (N)

AVOCADO SMASH \$17.5

Meredith's goat cheese, avocado puree, basil oil, black sesame seeds, lemon spheres & pomegranates on buttered toast (V) (GF*)
+ Poached egg +\$2.5

HALLOUMI BRUSCHETTA \$19.5

Grilled halloumi, slow roasted tomato, avocado on white sourdough with house-made hazelnut dukkah yoghurt (V) (GF*) (N)

BRUNCH STACK \$19.5

Parmesan, ricotta, & thyme rosti, smoked belly bacon, avocado puree, two poached eggs topped with house made hollandaise (GF)
+ Nino & Joes sausage +4.0

For vegetarian option replace smoked belly bacon for sautéed mushrooms (V)

EGGS YOUR WAY \$10.5

Two Inverloch free-range eggs, poached, fried or scrambled (scrambled extra \$2.00) on buttered Dench sourdough toast (V)(GF*)

SIDES

Egg / House-made Hollandaise / Beetroot Tahini **+2.5 each**

Spinach / Slow Roasted Tomato/Toast **+3.0 each**

Meredith's Goat Cheese / Sautéed Mushrooms / Nino & Joes Sausage /

Avocado /Twice Cooked Potatoes / Rosti **+4.0 each**

Smoked Salmon /House Salad / Smoked Belly Bacon / Casa Iberica Chorizo /

Grilled Halloumi / Grilled Chicken / Falafel Balls / Scrambled Eggs **+5.0 each**

CHICKPEA SHAKSHUKA \$19.5

House made hommus, falafel encrusted egg with a side of toasted Turkish bread topped with zatar (GF*) (V)
+ Casa Iberica Chorizo +\$5

CHEEKY BENEDICT \$22.5

12 hour slow cooked beef cheek, two poached eggs, Gluten Free bread, apple compote, citrus hollandaise, pickles & smoked paprika (GF)

MELTING STACK \$21.5

All our favourites (avocado smashed with goats cheese, smoked belly bacon, slow roasted tomato) stacked on white sourdough and topped with melted Swiss gruyere & a fried egg (GF*)

For vegetarian option replace bacon for sautéed mushrooms (V)

FOCACCIA \$12.5 (Please see display fridge for today's combinations)

+ a side of Vaughan's house salad **+5.0**
+ twice cooked potatoes **+4.0**

REUBEN \$16.0

Pastrami, mustard, swiss gruyere, sauerkraut with a side of pickles on toasted dench grain sourdough bread
+ a side of Vaughan's house salad **+5.0**

ARANCINI \$16.5

Vegetarian arancini with beetroot tahini & Vaughan's house salad (V) (N)

VAUGHAN'S HOUSE SALAD \$16.5

Locally grown watercress, roquette, mint, dill, parsley & coriander tossed with house-made dressing & spiced almond, nigella seed, sesame seed & pepita seed mix (V) (GF) (DF) (N)

+ Grilled Chicken **+5.0**
+ Grilled Halloumi **+5.0**
+ Falafel Balls **+5.0**

FRITTERS \$19.5

Beetroot, zucchini and fetta fritters with pumpkin and cauliflower puree, saffron aioli and crunchy fennel, radish and pomegranate salad (V)

PERI PERI CHICKEN BURGER \$21.5

Chicken marinated in house-made peri peri sauce served on a Brioche bun with grilled halloumi, cos lettuce, tomato and a side of twice cooked potatoes.

SHARE PLATES

CHARCUTERIE BOARD \$30.0

Princi salami, coppa, Polish sausage, cornichons, pickled onions, warm crusty bread & mixed seeds (N)

CHEESEBOARD \$25.0

Our selection of blue, soft & hard cheese served with crackers, quince paste, seasonal fruit & nuts (N)

BOWL OF POTATOES \$8.5

Twice cooked local potatoes with a side of house-made relish

KIDS MENU 12 & UNDER

Cheesy vegemite men (V) (GF*) **\$5.0**

Eggs on toast (V)(GF*) **\$7.5**

French toast with ice-cream & maple syrup (V) (GF*) **\$8.5**

Kids Platter (Seasonal fruit, sultanas, dip & crackers) **\$9.5**

Arancini with twice cooked potatoes (V) **\$9.5**

Kids Stack (Rosti, Bacon & Fried Egg) (GF) **\$9.5**

FINE PRINT

N = contains nuts

V = vegetarian

GF = gluten free

GF* = gluten free option available

DF = dairy free

Our gluten free menu items are prepared with gluten free ingredients, however we are not a gluten free kitchen and cannot guarantee that items are 100% free of gluten

A 10% surcharge applies on Public Holidays

Strictly no split bills one payment per table