



ITALIAN BAR & CUCINA

BREAKFAST - Early – 12 Midday

Acai Bowl (VG) On a bed of Granola with Freshly Cut Fruit	14
Brookfarm Granola (VG/GF) Locally made gluten free with Vanilla Yoghurt & Passionfruit	15
Eggs Your Way Two Eggs - Poached, Fried or Scrambled with Local Organic Sourdough	12
Baked Avocado Boat (GF) Free Range Eggs, Goats Cheese & Crispy Prosciutto	17
Smoked Salmon Rosti House Smoked Salmon, with a Cherry Tomato & Basil Ragu on a Potato Rosti, Poached Egg & Salsa Verde	24
Mushroom & Goats Cheese Omelette (VG) Served with Rocket & Organic Sourdough	18
Baked Snapper Layers of Kipfler Potato, Fresh Snapper & Coriander in a Spiced Sugo with Lemon	22
Jonson's Local Farmers Breakfast Two Eggs Poached or Fried, Bacon, Slow Roasted Tomato Italian Sausage, Kipfler Potatoes, Roasted Field Mushrooms Served with Crusty Organic Sourdough	27
The Jonson Bacon & Egg Roll Fried Egg, Bacon, Local Leaves & Aioli in a Soft Milk Bun Or Replace Bacon with Provolone Cheese	13
Banana Pancake Stack (VG) Fluffy Pancakes with Fresh Bananas, Mascarpone & Maple Syrup	18
French Toast (VG) Brioche Bread with Bacon, Maple Syrup & Cinnamon Sugar	17
Toasted Paninis Choose from: Prosciutto, Tomato, Provolone Cheese & Basil Pesto or Smoked Salmon, Tomato, Spinach & Salsa Verde	13
Fresh Banana Bread (VG) Homemade Banana Loaf Served with Butter	10
Toast & Preserves Crusty Organic Sourdough with Butter add \$2.00 for Gluten Free Bread Your Choice of Jam, Marmalade, Honey, Peanut Butter or Vegemite	8
Build Your Own Brekkie - add your choice of Avocado, Mushrooms, Spinach, Goats Cheese, Roast Tomato,	3
Smoked Salmon, Italian Sausage, Prosciutto, Bacon	4

No Split Bills and A Surcharge Applies on Sunday's & Public Holidays