

BREAKFAST MENU

Toast	10
Wholegrain, Farmhouse White, or Rye Bread served with your choice of Jam, Vegemite, or Softened Butter.	
Eggs on Toast	15
Cooked to preference, choice of toast, and softened butter.	
Full English	29
Bacon, black pudding, sausages, hash brown, roast tomato, mushroom, baked beans, eggs, toast, fried bread.	
Eggs Benedict (add smoked salmon for +4)	25
Maplewood smoked bacon (or baked mushrooms), English muffin, sautéed spinach, soft poached eggs, house-made hollandaise sauce with lemon.	
Summer Garden Breakfast (V)(GF)	26
Roasted Mediterranean vegetables, beetroot, hummus, avocado, semi-dried tomatoes, poached eggs, rocket, pesto, feta and balsamic vinegar.	
'Potted' Eggs	27
Baked eggs, fire roasted peppers, chorizo, spinach, spicy Napoli, grilled ciabatta (15 – 20 mins) .	
Buttermilk Pancakes	25
Pancakes, poached rhubarb and berry compote, homemade crème brulee ice cream, crumble topping.	
Avocado & Ricotta (V) (GFO)	24
Crushed avocado, lemon, ricotta, toasted rye, rocket, tomato, radish, roasted baby broccoli, soft poached eggs, toasted almonds.	
Chia Seed Pudding (Vegan) (GF)	23
Fresh fruit, berries, coconut, toasted nuts, shredded apple, honey.	

Breakfast Extras

Maplewood smoked bacon	5	Pork sausages	5	Black pudding	6
Hash browns	5	Roast tomato	4	Baked beans	4
Grilled flat mushrooms	5	Avocado	4	Smoked salmon	6
Halloumi	5	Chorizo	5		