

Breakfast - from the kitchen available 7am-12pm –

all can be made GF subject to GF bread availability

Fruit toast - 9

Queens Granola - 15.5 –

house made peanut butter & honey granola served with vanilla berry compote, house made lemon curd & yoghurt

Eggs on Toast - 15.5 –

2 sous-vide poached eggs on toasted ciabatta –
ADD house made smoky baked beans - 6
ADD roast bacon – 6

Tomato Toast – 16.5

Confit cherry tomato & house made ricotta on toasted ciabatta

Figgy Toast (seasonal) – 16.5

Fresh figs & house made ricotta with local honey and roasted hazelnuts on toasted ciabatta

Brunch/Lunch cold cabinet options – available until sold out –

all can be made GF subject to GF bread availability

Bacon & Egg Burger – 15.5

Sous vide poached egg, roasted bacon, kimchi, vintage cheddar & gochujang aioli on a potato bun

Sausage & Egg Muffin – 15.5

Pork sausage patty, fried egg, American cheese, mustard, aioli, tomato chilli chutney on and english muffin.

Ham & Cheese croissant – 9

Smoked ham, vintage cheddar, bechamel

Mushroom Toastie – 15.5

Marinated mushrooms, housemade pesto, aioli & masdaam cheese on grain

Ham & Cheese Toastie – 15.5

Smoked ham, vintage cheddar, Dijon & aioli on white

Chicken Wrap – 15.5

Sous-vide chicken breast, hommus, jalapeno relish, tomato & iceberg lettuce

Carrot & Haloumi Wrap – 15.5

Caraway roasted carrot, mint haloumi, hommus, housemade pesto & honey dill dressing

Seasonal Salad – 16 (large) 10 (regular)

Sweet treats

Banana bread GF & Vegan – 6.5

Raspberry chocolate cheesecake brownie GF – 6

Caramel Slice GF – 6

Matcha & white chocolate slice GF – 6

Plus other daily rotating treats & cakes

Delicious daily pastries – (flavours change daily)

Muffins – 6.5

Plain croissant – 6

Pastries (savoury & sweet) - 7

Tarts (quiche style breakfast slices) – 8