

Breakfast



Wood-fired Toast w house-made jam, peanut butter or Vegemite	7.0 (v/gfo)
Apex Bakery Raisin Toast w butter	7.0 (v)
House-made Banana Bread toasted w butter	7.0 (v)
Local free-range Eggs as you like w wood-fired toast :- Poached, Scrambled or Fried	12.0 (v/gfo)
Chargrilled Bacon & Egg Roll w cheese and house-made BBQ sauce	12.0 (gfo)
House-made low-fat Granola w seasonal fruit & vanilla yoghurt	15.0 (v)
French Toast - local made brioche w seasonal fruit, cinnamon, whipped cream & maple syrup	18.0 (v/gfo)
Braised Chickpeas on toast w avocado & cherry tomato salsa	17.5 (v/ve)
Corn Fritter Stack - house-made corn fritters w fresh avocado, tomato salsa, poached egg w char-grilled Lyndoch Butcher Bacon	21.0 (gf)
or vegetarian w confit field mushroom (no bacon)	21.0 (v/gf)
Eggs Benedict - poached free-range eggs on toast w double smoked Lyndoch butcher ham & freshly made hollandaise sauce	21.0 (gfo)
The Fun Guy -confit field mushroom & poached eggs w toast, pesto & shaved provolone cheese	23.0(v/gf)
Sanchez - poached eggs on toast w smoked chilli, hash browns, avocado & bacon	23.0 (gf)
I'm Hungry - free-range eggs as you like, roasted tomato, bacon, beans, mushrooms & Italian sausage w wood fired toast	25.0 (gfo)
Sides	
Extra egg	2.5
House-made baked beans or slow roasted tomato or sautéed baby spinach	4.0
Confit field mushrooms or crispy hash browns or Lyndoch Butcher bacon or fresh avocado	5.0
House made Italian Sausage or Lyndoch Butcher double smoked ham	5.0
Hollandaise sauce or Huon Smoked Salmon	6.0

GF=GLUTEN FREE/ GFO=GLUTEN FREE OPTION/ V=VEGETARIAN/ VE=VEGAN/VEO=VEGAN OPTION