

please order and pay at register

menu breakfast

mon -fri 7.30am to 11.30am
Sat 7.30am to 1pm
Sun all day

winner 'best breakfast restaurant - regional NSW' Savour Australia awards 2015

- **Toast** (local ciabatta, wholemeal, fruit loaf, gluten free bread*) with regional or house made jam/marmalade (vgn, df) or local honey (v) **\$5.50**
- **House made crumpets** with local honey (v). OR regional/house made jam or marmalade (vgn, df) **\$8**
- **Bircher muesli** (lemon & apple juice oats) with green apple, tea soaked prunes or poached fruit**, toasted nuts and seeds, natural yoghurt, honey (v) **\$11**
W/coconut yogurt and brown rice malt syrup (vgn, df) **\$11.50**
- **2 free range eggs** poached or fried on ciabatta toast (v, df) **\$10**
- **Free range egg scramble** on toast (v) (ask to omit the splash of cream and butter normally used. df) **\$10.50**
- **Free range egg scramble** with house made dukkah & yarra valley fetta on ciabatta toast (v) **\$13**
- **Smoked salmon scramble** with sweetcorn, dulse and grilled haloumi **\$17**
- **Bacon & free range eggs** poached or fried (scrambled \$0.50 extra) on ciabatta toast, with choice of house made ketchup or tomato cider relish (df) **\$14**
- **Beetroot, almond, green mango fritter**, carrot and lime slaw, herb and cashew remoulade, and either verjuice mushrooms (vgn) or poached eggs (V). served on ciabatta toast **\$15**
- **Braised beans**. Smoky tomato, maple & spice braised borlotti's w chestnuts, wilted greens & zaatar served on grilled white polenta (vgn, gf) **\$15**
- **Lamb shoulder**, braised with fennel, tomato, rosemary, with poached eggs, pomegranate and cumin yoghurt, kumara, sumac, wholegrain flat bread **\$19**
- **Eggs benedict**. Poached eggs with local ham & hollandaise on ciabatta toast **\$17**
- **French toast**. with poached fruit** (see board) or bacon and real maple **\$17**
- **Omelette 'croque monsieur'**. folded omelette w ham, mustard & gruyere on ciabatta toast **\$17**
- **Pancake stack** with either real maple or strawberry & vanilla sauce both served with ice cream (v) **\$14**

** see board for poached/fresh/seasonal fruit option

extras (to accompany meal)

- Mushrooms, breakfast tomatoes, english spinach wilted, hollandaise sauce, grilled potato cubes, avocado mash, grilled haloumi **\$3 ea**
- Tomato and cider relish **\$0.50**
- pork and fennel sausage, smoked salmon **\$4ea**
- Bacon (per rasher) **\$3**
- Extra toast (per slice) **\$2.50**

All prices include GST.

*Note: all products and pasta varieties may be altered depending on availability. all meals are prepared in areas where nuts, dairy products, gluten, mushroom, eggs and other products have been used. there **WILL** be traces of these foods, and other allergens, in our meals & products. gluten free toast contacts gluten from toaster. please consult staff regarding any specific allergies. we carry gluten free noodles which may be cooked as above and substituted for the menu pasta if required though extra cooking time is needed. Pitted olives may still contain seeds or fragments. Please take care.

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zebra
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V-vegetarian
vgn-vegan
gf- made with gluten free ingredients (see Note*)
df - made with non dairy ingredients (see Note*)