

BREAKFAST

TOASTED MUESLI with Greek yoghurt, winter fruit compote and Pistachio coconut shavings	14.0
VERDANT FULL BREAKFAST poached eggs, chipolata, hash browns, mushrooms, bacon, tomato, relish, toast	21.9
EGGS BENEDICT with house made Hollandaise on sour dough toast w either — bacon, smoked salmon or spinach & mushrooms or pulled pork	18.9
SWEET POTATO & PULLED PORK SPINACH & HERB OMELETTE with sour dough toast	18.9
TOASTED BELGIUM WAFFLE with salted caramel sauce, caramelised banana & caramel cream	17.9
SPICED BEEF MINCE poached eggs, cashew crumble & toasted sour dough	18.9
TOASTED RYE with wilted spinach, avocado, ricotta & poached eggs — Add bacon 4.5	18.9
EGGS ANY STYLE poached, fried or scrambled on Sough dough toast — Add bacon 4.5	8.5
YOUR CHOICE OF TOAST w Jam Honey Vegemite Lemoncurd — Wholemeal Glutenfree Sourdough Fruit toast Multigrain	4.9

SIDES

FREE RANGE EGGS (2), HASHBROWNS	3.0
AVOCADO MASH, BACON, CHIPOLATA, MUSHROOMS	4.5

MORNING TEA

SELECTION OF CAKES FROM THE CABINET baked on premise POA served with dollop cream & coulis — Gluten, Dairy & Nut free items may be available. Ask your wait staff for selection	
STEAMING SCONES [2] w dollop cream and strawberry jam	6.0
CHEF'S CHOICE OF QUICHE w salad & roasted tomato relish	16.9
DAILY WRAP served with salad & fries	16.9
TOASTED BANANA BREAD Maple & cinnamon cream cheese	7.9
FIG & HAZELNUT TOAST w butter	4.9
FRESHLY BAKED CROISSANTS [2] w house preserves	6.5
OR w double ham & Swiss cheese	12.9

HIGHTEA

*Selection of Home made sweets & cakes,
scones with jam & cream, gourmet
finger sandwiches and hot savouries.
\$33.9 Per Person*

SERVED ON A 3 TIERED HIGH TEA STAND INCLUDES A BARISTA MADE
COFFEE OR TEA MINIMUM OF 2 PEOPLE GROUPS OVER 4 BOOKINGS
ESSENTIAL DIETARY REQUIREMENTS CAN BE CATERED FOR BUT MUST
GIVE 24 HOURS NOTICE.

ONE ACCOUNT PER TABLE. DUE TO FOOD SAFETY STANDARDS WE DO NOT PROVIDE DOGGIE BAGS