



## BREAKFAST

**GF** Gluten Free | **GFA** Gluten Free Alternative | **DF** Dairy Free | **DFA** Dairy Free Alternative  
**V** Vegetarian | **VA** Vegetarian Alternative | **Ve** Vegan | **VeA** Vegan Alternative | **N** Nuts | **S** Sesame

BREAKFAST BOWL | 20 **GF|DF|Ve|N**

roast rhubarb, coconut yoghurt, chia seed pudding & granola

BACON BUTTIE | 20 **DF**

fried egg & tomato chilli jam

HOT-SMOKED FISH HASH | 25 **GF**

crème fraiche, poached egg & fresh herbs

ROAST ASPARAGUS | 28 **GFA|DFA|V**

toasted sourdough, soft poached eggs, rocket, parmesan & truffle oil

SCRAMBLED FREE-RANGE EGGS **GFA|DFA**

hot sauce, Asian greens & crispy shallots | 22

Riverstone greens, parmesan & truffle oil | 24

bacon or hot-smoked salmon | 25

bacon & hot-smoked salmon | 30

### ADD AN EXTRA SIDE TO YOUR BREAKFAST

Bacon 7 | Hot Smoked Salmon 7 | Sautéed Potatoes 6 | 2 Poached Eggs 6

## CAKES & TARTS

GOOSEBERRY & BLACKCURRANT SHORTCAKE, vanilla bean ice cream | 12.50 **v**

RHUBARB LOUISE CAKE, vanilla bean ice cream | 12.50 **v**

SLOW-COOKED CARROT CAKE, natural yoghurt | 12.50 **v**

CHOCOLATE SOUR CREAM CAKE, blackcurrant ice cream | 12.50 **v**

LEMON RICOTTA CAKE, strawberry sorbet | 12.50 **v|GF**

SWEET & SAVOURY SCONES served with Riverstone jam or chutney | \$6.50  
(baked daily – limited availability)

*We are more than happy to cater for those with specific dietary requirements.  
Please speak to our wait staff who can assist you with your options.*