

Breakfast

(9.00am-11.30am)



Seasonal

White sardines, radish, nasturtium salsa verde, cultured cream and rye / 18

Native pepper cured salmon, whipped avocado, asparagus and sourdough / 22

Roasted pomme fruit pancake, rhubarb, honeycomb parfait, nut crumble / 18

House toasted muesli, strawberry, yoghurt, walnut praline and milk / 14

Classics

Free Range Eggs and House Baked Bread

2 free range eggs cooked poached, fried or scrambled with house baked bread. 12

Gardener's Breakfast

Poached free range eggs, beetroot hollandaise, braised mushrooms, Barossa wood smoked bacon, fresh leaves, overnight tomatoes and house baked bread. 20

Topiary Eggs Benedict

Poached eggs, poppy seed scone, house smoked ham and beetroot hollandaise. 18

Topiary Eggs Florentine

Poached eggs, poppy seed scone, sautéed leaves and beetroot hollandaise. 18

Chilli Scrambled Eggs

Chilli and basil scrambled eggs, Barossa wood smoked bacon, overnight tomatoes, smoked paprika aioli and charred sourdough. 19

Mushrooms and Living Cheese

Live yoghurt whipped ricotta, mushroom scrambled eggs, preserved lemon and sourdough. 19

House Baked Bread + Jam

Two slices of toast with butter and house jam. 8

Additions

Barossa smoked bacon. 5

Overnight tomatoes. 4

Braised mushrooms. 5

Garlic wilted leaves. 4

Gluten free bread. 2

House haloumi + lemon. 6

House tomato sauce. 2

Hollandaise. 2

Extra egg. 3

Slice of sourdough. 3

Butter. 2

House cured salmon. 8

Half avocado. 4