

Breakfast

(9.00am-11.30am)

Season's Harvest – Sourdough and poached eggs with a selection of fresh and preserved Vegetables from the garden and farmers market / 22

add bacon / 5

White sardines, charred brassica, watermelon radish, cultured buttermilk / 18

add sourdough / 2

Berkshire pork breakfast meatballs, silver beet wilted in bone broth, pickled zucchini / 19

add charred asparagus / 6

Charcoal seared grass fed beef, onion fried egg, smoked mussel mayo, fermented kohlrabi, fresh leaves / 18

add half avo / 4

Local berry pancake, frozen honeycomb parfait, roasted nut crumble / 18

House toasted muesli, stone fruit compote, 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

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

Charred asparagus. 6

Slice of sourdough. 3

Butter. 2

House smoked mullet. 6

Half avocado. 4

Breakfast meatball. 4

