

DINE IN MENU

EGGS YOUR WAY ON TOAST / 15.0 / add some extras:

BREAKFAST EXTRAS

- | | |
|---------------------------|--------------------------------------|
| + Precinct GF bread / 4.5 | + Kookaberry Farm jam / 3.5 |
| + smoked salmon / 9.0 | + Meredith Dairy goat cheese / 8.0 |
| + avocado / 6.5 | + chorizo / 8.0 |
| + sautéed spinach / 6.0 | + native basil tomatoes (2) / 8.0 |
| + garlic mushrooms / 6.5 | + native thyme hash brown / VG / 9.5 |
| + halloumi / 8.0 | + poached or fried egg / 4.5 |
| + bacon / 8.0 | + hollandaise / 5.0 |
| + butter / 1.5 | + relish / 3.0 |

BACON & EGG ROLL / 18.0

with bush tomato relish

EGGS BENEDICT / 25.0 / LGO VGO

bacon, lemon myrtle hollandaise, spinach, sourdough

ACAI BOWL / 25.0 / LG V

with toasted coconut, seasonal fruit, peanut butter, chia, cocoa nibs, goji berry

SMASHED AVO / 24.0 / LGO VO

beetroot hummus, pumpkin caramel, smashed avocado, saltbush dukkah, sourdough

BUSH TOMATO FRIES / 14.0 / VG V

TRUFFLE FRIES / 18.0 / VG

WATTLESEED SCONES / VG / 20.0

Subtle coffee, chocolate, hazelnut flavour. 2 scones served with double cream, Kookaberry Farm jam and house-made macadamia butter

LEMON MYRTLE SCONES / VG / 20.0

Aromatic lemongrass lime and lemon flavour. 2 scones served with double cream, Marvick Native Farm desert lime marmalade and house-made macadamia butter

SELECTION OF CAKES AVAILABLE - see our cake display cabinet

Please be aware that our food may contain or come into contact with common allergens, but not limited to: dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

V = Vegan VG = Vegetarian VGO = Vegetarian Option VO = Vegan Option LGO = Low Gluten Option LG = Low Gluten