

ALL DAY BREAKFAST

Organic Artisan Sourdough Toast: White, Quinoa and Soya, or Sour Cherry Fruit toast with homemade jam, nutella, vegemite, marmalade or peanut butter 4.50
(Gluten Free Bread Available add \$2)

Toasted Banana or Pear & Raspberry Bread 4.90

Double Smoked Ham and Aged Cheddar Croissant or/ Nutella and Jam 7.90/6.90

Toasted sandwich-Double smoked ham, aged cheddar, and fresh tomato 8.90

Breakfast burger – Bacon, poached egg, spinach, bbq aioli & tomato relish 10.90
- Prosciutto, parmesan, poached egg, spinach, tomato relish 11.90
- Kumera, aged cheddar, poached egg & relish 10.90

Toasted Muesli, seasonal fruit salad, yogurt, raspberry & passionfruit compote and drizzled honey (in any combination) 11.90

'Goats on Toast' – Warm Trinity Cellars French goats cheese with drizzled honey and smashed walnuts on sour cherry fruit toast 13.90

Buttermilk Pancakes with Raspberry and Passionfruit compote and
Hazelnut Praline Mascarpone 15.90
Or - Bacon and Maple 13.90

Poached or Scrambled eggs, toast and tomato (Spanish breakfast relish) 10

Add Sides to any breakfast:

Bacon, Hash Browns, Double Smoked Ham, Mushroom, Baked beans, Fresh or Roast Tomato, Sautéed Spinach 3ea

Smoked Salmon, Avocado 4ea Haloumi, Goats Cheese 4.50ea

Two Good Eggs Breakfast- Poached eggs with Bacon, Hash browns, Roast Mushrooms, Tomato and Sourdough Toast 17.90

Two Good Eggs Vegetarian Breakfast- Poached Eggs with Grilled Haloumi, Baked Beans, Roast Mushrooms, Tomato and Quinoa and Soya Toast 17.90

Vegetarian Stack with Trinity Cellars Goats Cheese, roast mushroom, avocado and spinach on Quinoa and Soya toast 15.90

Smoked salmon & Spinach Scrambled eggs with Dill Sour Cream and Quinoa and Soya sourdough 16.90

Parmesan & Herb Scrambled Eggs with Crispy Prosciutto, Pesto & Sourdough 17.90

Spanish Baked Eggs with Spicy Salami, Black Olives & Manchego with Sourdough* 16.90

Pumpkin, Pesto & Fetta Baked Eggs with Quinoa and Soya Sourdough* 16.90

*(allow 15mins for Baked Eggs)

LUNCH

Organic Sourdough Sandwiches/ with Hungarian potato salad (gluten free bread available add \$2)

The 'Young & Old' sandwich – Young Manchego (Spanish 6 month old sheep's milk cheese) and Aged Cheddar with roast sweet potato, red peppers, chilli jam and rocket 11.90/15.90

Eggplant, Pumpkin, Pesto, Spinach & Fetta Toasted Sandwich 12.90/16.90

Bacon, Leaf, Tomato and aioli 11.90/15.90

Double smoked ham, aged cheddar, tomato & honey mustard 11.90/15.90

San Danielle Prosciutto, Parmesan, Eggplant & Tomato Relish 12.90/16.90

Chicken breast, avocado, bacon and aioli 12.90/16.90

Smoked Salmon sandwich with capers, avocado, tomato, spinach, shredded cucumber and dill sour cream 12.90/16.90

Wagyu Beef Burger with smoked aioli, tomato relish, leaf, cheddar & chunky chips 17.90

Chicken Schnitzel Burger with avocado, aioli & chunky chips 16.90

Chicken Schnitzel with Hungarian potato Salad & dill cucumbers 19.90

Roast Pumpkin and Haloumi Salad with rocket and toasted almonds 16.90

Roast Beetroot & Goats Cheese Salad with orange, pine nuts and a red wine vinaigrette 16.90

Chicken and Manchego Salad with green apple, walnuts, roast red peppers, young Manchego cheese and rocket 16.90

San Danielle Prosciutto Salad with pumpkin, fetta, black olives, Spanish onion and a red wine vinaigrette 16.90

Smoked Salmon Salad with shredded cucumber, tomato, avocado, capers and spinach served with a lemon & dill sour cream dressing 16.90

Chunky Chips/or Hungarian Potato Salad 8

