

## Breakfast Menu

<b>“On the Go”</b>	14
Brioche bun with bacon, free range egg   Chefs own tomato relish (GFO)	
<b>Smashed Avo</b>	19
On pumpkin bread   local goats cheese   heirloom tomato   hemp seeds (V,GFO)	
<b>Add 2 poached eggs</b>	23
<b>Vege Brekky</b>	21
Poached egg x 1   grilled haloumi   mushroom   corn fritter   roast tomato   beetroot hummus (GF)(V)	
<b>Bacon &amp; eggs</b>	21
Nitrate free bacon x 2   eggs of your choice x 2   roast tomato   slice toasted sourdough (GFO)	
<b>3 Egg House omelette &amp; toast</b> (GFO/VO)	22
<i>Kenilworth cheddar   Piggy in the Middle smoked kabana   onion relish</i> <b>OR</b> <i>Local field mushroom's   Little White goat's cheese   dill</i>	
<b>Add Smoked Hot Salmon</b>	25
<b>Eggs benedict</b>	
Toasted sourdough   poached eggs x 2   bearnaise (GFO)	
<i>spinach</i>	20
<i>bacon or glazed ham</i>	22
<i>smoked salmon</i>	24
<b>French toast</b>	20
Brioche   fresh fruits   crème fraiche   Hum honeycomb crumb	
<b>Toast multigrain or white</b>	8
butter & jam	
<b>Fruit toast   Sourdough Toast   Gluten free Toast   Pumpkin bread</b>	10
butter & jam	
<b>Sides:</b>	4 ea
2 Nitrate free bacon rashers   pork & parsley chipolata's   sautéed mushroom's   roast tomato eggs any style   haloumi   baked beans   wilted spinach   avocado	

Please let our staff know if you have a dietary requirement, every effort will be made to accommodate this.

All care is taken when preparing dietary requests.

There may be traces of lactose, gluten, nuts, tree nuts, seafood, shellfish and egg products.