

Breakfast

Autumn & Winter

GOOD MORNING

Fresh pastry <i>(please ask for today's selection)</i>	6
Three Mills Bakery sourdough toast with your choice of condiments <i>GFR</i> <i>Jammy Bastards house made jam, marmalade or peanut butter / Weerona Apiaries honey / Vegemite</i>	8
Toasted fruit bread, whipped honey butter, hazelnut ricotta	10
House baked granola, fig yoghurt, milk	12
Fried egg & bacon baguette, tilsit cheese, house made BBQ sauce <i>add avocado</i>	12 15
Coconut chia pudding, poached winter fruits, cardamom & clove syrup, oat & orange crumble <i>GFR</i>	12
Amaranth, quinoa, buckwheat, millet & flax seed porridge, almond labneh, pear chutney, banana, bee pollen <i>GF</i>	14
Cacao & buckwheat waffle, citrus compote, vanilla bean Chantilly cream, cacao nibs <i>GF</i>	16
Eggs Florentine <i>v</i> <i>Poached eggs, braised cavolo nero, sourdough, hollandaise</i>	16
Sriracha Eggs Benedict <i>Poached eggs, pulled ham hock, sourdough, hollandaise</i>	18
Gravlax Salmon Eggs Benedict <i>Poached eggs, gravlax salmon, sourdough, hollandaise</i>	20

EGGS ON TOAST 10

Two eggs done your way on sourdough toast
Fried, scrambled or poached

SIDES

Grilled tomato, roast sesame sweet potato	3
Charred broccolini, eggplant 'bacon'	4
Avocado, haloumi, grilled mushrooms Balzanelli thick-cut bacon, hash brown	5
Gravlax salmon, smoked salmon	7
La Bakehouse Exquisite gluten free bread Extra egg	2

Eggplant 'bacon', roast sesame sweet potato, baby spinach, beetroot chutney, wild mushrooms, cherry tomatoes, quinoa, broccoli, pepitas, lemon <i>Ve GF</i>	18
Breakfast brown rice, sprouts, avocado, beef tapa, fried egg, chilli jam <i>VR GF</i>	18
Chipotle Tajima Wagyu beef, hash brown, roast peppers, fresh Canberra cow's curd, fried egg, arugula <i>GF</i>	20
Pan-fried mushroom bruschetta, haloumi, basil pesto, ten grain sourdough, poached egg <i>v</i>	20
Grilled house smoked salmon, dark rye toast, avocado, creamed corn, watercress <i>GFR</i>	20

JUICES

Freshly squeezed <i>Orange, apple, pineapple, carrot, ginger</i>	6
Bottled <i>Orange, apple, pineapple, tomato</i>	4

COFFEE & TEA

Locally roasted Red Brick Espresso coffee	3.8 / 4.5
<i>Long Black, Short Black, Flat White, Latte, Piccolo Latte, Macchiato, Cappuccino</i> <i>Mocha</i>	4.3
<i>Extra shot • Decaffeinated</i>	0.5
<i>Babychino • Soy milk • Caramel</i>	1
Loose leaf Larsen & Thompson tea <i>English Breakfast, Earl Grey, Peppermint, Chamomile, Jasmine Pearl Green, White Peony</i>	4.5
Fresh mint leaf infusion • Lemon & ginger infusion	4
Koko Deluxe Hot Chocolate	4.5

SOMETHING STRONGER

Politini Prosecco, King Valley VIC	12
Buck's Fizz <i>Freshly squeezed orange juice topped with prosecco</i>	14
Virgin / Bloody Mary	12 / 18

*GF = Gluten Free V = Vegetarian Ve = Vegan
GFR = Gluten Free on Request VR = Vegetarian on Request*

While every effort is made to ensure those with allergies are properly catered for, please note that nuts, dairy & gluten are used in the kitchen and, as such, trace amounts may be present in all dishes.