

GF – gluten free

V – vegan

P – paleo

April 2017

Two slices of 3 Mills local bread toasted w Pepe Saya cultured butter white sourdough / 10 seed ancient grain / orange & raisin fruit bread		7
served w seasonally made jam / raw local honey / fresh local peanut butter / homemade choc-hazelnut spread / vegemite		
Two slices of Kith & Nosh house made gluten free nut, seed & flax bread	GF P	9
Two slices of toasted spiced green apple & ginger bread w whipped walnut & maple butter	GF P	9
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Kith & Nosh natural muesli / 3 varieties of toasted almonds, macadamias, pumpkin, sunflower, black chia, sesame and flax seeds, organic dried fruit w fresh banana, almond milk & maple syrup	P V GF	12.5
- add coconut yoghurt	P V GF	3
- add organic vanilla slow-poached prunes from Young	P V GF	3
Chilled chia pudding w berry vanilla compote & seasonal fresh fruit	P V GF	13.5
Pumpkin almond meal pancakes w blueberry drizzle & fresh banana, raw honey & organic coconut yoghurt	P GF	18
- add bacon		6
Hot buttered toasted sandwich of double bacon and double egg w homemade barbecue sauce		15
Bacon & eggs / locally cured Jordos' Chop Shop bacon w two free range eggs cooked your way, grilled vine-ripened tomato & 3 Mills toast		19
- add fried blood sausage		5
Sweet potato rosti / poached eggs, wood-smoked shaved leg ham, house chutney & green herb oil	P	21

Locally made spicy pork sausage w poached eggs, grilled tomato, slow-roasted sweet onion & homemade English Piccalilli chutney & 3 Mills toast		23
Our green Vegan bowl / a tossed warm and raw salad of seasonal greens w lemon, ginger, tahini dressing & a buckwheat & chia granola	GF V	18
Moroccan chicken salad w fresh salad leaves, quinoa, roast pumpkin, fried Chorizo & tomato w a sweet date & late season orange dressing	GF	19
Snowy River wood-smoked trout w dukkha eggs, roast carrot cashew cheese, Sandees black sesame kimchi & pumpernickel		26
Bare burger / grass fed beef burger w grilled mushroom cap w fresh spinach, trussed tomato, cashew cheese, Michaels' pickled root vegies & beetroot jam w white sweet potato fries and K & N barbecue sauce	GF P	25
Chargrilled seasonal vegetable pesto salad w balsamic glaze & lemon zest	V	17
- add Jordos' locally made chorizo		5
- add haloumi		4
Hand cut sweet potato wedges served w aioli & house made tomato sauce		7.5

MAKE A PLATE starts at \$2

One slice of 3 Mills toast	4	Grilled haloumi	4
One slice K & N nut & seed bread	5	Fresh vine-ripened tomato	4
Two eggs poached / fried / scrambled	6	Grilled vine-ripened tomato	4
2 rashers Jordo's locally cured bacon	6	Fresh avocado	4
Barbecued lambs' kidneys	5	Sandees' homemade kimchi	3
Fried blood sausage	5	Piccalilli chutney	3
Jordos' own chorizo	5	¼ fillet Snowy River trout	9
Garlic butter & parsley mushrooms	5	Spicy pork sausage	9
Sautéed kale w ghee, garlic & almonds	5	K & N handmade dukkha	3

YET to COME ...

Salumi sliced meat and local cheese grazing boards / available Friday & Saturdays only.