breakfast menu

9am - 11:00am

our breakfast menu highlights small-batch, house made goods and hyper seasonal produce.

landscapers breakfast

poached, fried or scrambled free range eggs, 2 slices of grilled sourdough focaccia, fresh leaves
18
add mushrooms + 6

gardener's harvest

poached free range eggs, beetroot sauce, thyme roast pumpkin, something seasonal, sourdough focaccia
29
add bacon + 4 per piece

chilli scramble

confit chilli scrambled eggs, Athelstone butcher smoked bacon, capsicum aioli, sourdough focaccia
32
add hash brown + 6

cold smoked fish

paperbark smoked fish, macadamia ago blanco, nashi pear, pumpkin skin vinaigrette.
28
add focaccia + 3

crispy brassica

whipped ricotta, crispy broccoli and cauliflower, poached egg, smoked almonds.
27
add halloumi + 6

sourdough french toast + roast fig

honey roasted figs, sourdough french toast, hung yoghurt, spiced nut crumble
24

grilled strawberry panna cotta

house cultured yoghurt pannacotta, grilled strawberries, fig leaf
17

additions

our halloumi, roast mushrooms, hash brown, half avo... 6 each

slice of bacon, roast tomatoes... 4 each

free range egg, grilled focaccia, house-made tomato sauce... 3 each

drinks

black magic coffee liqeur ...10
Spirito Santo

boozy iced coffee ...18
(double espresso, milk, 23rd St whiskey)

house juice ...9
add gin +9

bubbles ...16
Simon Greenleaf

mimosa ...14

breakfast beer ...10
Vale ale crisp larger

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