

breakfast menu

9am - 11:30am

Our current 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

16

add mushrooms + 6

gardener's harvest

poached free range eggs, something seasonal, beetroot sauce, local mushroom, fresh leaves and house baked fennel seed toast

25

add bacon + 4 per piece

chilli scramble

confit chilli scrambled eggs, athelstone butcher smoked bacon, avocado mayo, fresh leaves and charred sourdough

26

add hash brown + 6

white sardine + hash

pt lincoln sardines on woody herb hash brown, grilled bean salsa and cultured buttermilk

22

add egg + 3

brassica + skordalia

caramelized cauliflower, broccoli and brussels, pistachio skordalia and onion fried egg.

23

add sourdough + 3

beach rosemary mushrooms

local mushrooms roasted with beach rosemary, black garlic whipped ricotta, grilled sourdough

22

add halloumi + 6

charred strawberry french toast

char-grilled fleurieu strawberries, sourdough french toast, house cultured yoghurt and elderflower honey

18

additions

our halloumi, roast mushrooms, hash brown, sardine ... 6 each

slice of bacon, caramelized onions ... 4 each

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