

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

16

add mushrooms + 6

gardener's harvest

poached free range eggs, beetroot
sauce, something seasonal, thyme
roast tomatoes, sourdough focaccia

27

add bacon + 4 per piece

chilli scramble

confit chilli scrambled eggs,
Athelstone butcher smoked bacon,
capsicum aioli, sourdough focaccia

28

add hash brown + 6

'summer salad'

raw fish, heirloom tomato,
cucumber, avocado and chives,
chilled strawberry consommé

28

add focaccia + 3

our halloumi

house-made halloumi, ricotta
ghanoush, grilled zucchini, allium
dressing

28

add poached egg + 3

sourdough french toast + stone fruit

roasted market stone fruit,
sourdough french toast, hung
yoghurt, spiced nut crumble
22

yoghurt + fig leaf panna cotta

house yoghurt and fig leaf panna cotta,
grilled strawberries, summer flowers
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 liqueur ...10
Spirito Santo

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

house juice ...9
add gin ...9

bubbles ...16

Simon Greenleaf
mimosas ...14

breakfast beer ...10
Vale ale crisp larger