

# Breakfast

(9.00am-11.30am)

Our current menu highlights small-batch, house made goods and hyper seasonal produce. All fish is Good Fish accredited and sourced locally from Fair Fish SA, filleted and smoked on site.



## Gardener's Harvest

Poached free range eggs, rosemary roast mushrooms, beetroot hollandaise, pickles and ferments, slow cooked organic sweet potato, fresh leaves and house baked fennel seed toast. 23

## Chilli Scrambled Eggs

Athelstone Butcher smoked bacon, herbed potato hash, fermented capsicum mayo, herb salad and charred sourdough. 24

## Pumpkin and Grains

Braised local freekeh and barley, house made Persian feta, roast pumpkin, poached eggs and toasted pepitas 21

## Wood Smoked South Australian Fair Fish

Cultured cream, fresh leaves, Riverland avocado, preserved vegetables, onion vinaigrette and sourdough. 24

## Ploughman's Breakfast

TDM pork meatball, house made haloumi, liver pate, smoked bacon, pickled and fermented vegetables, fried egg and sourdough. 25

## Two Gulfs Crab Scramble

Charred market greens, pickled onion, crispy chilli oil, charred sourdough. 25

## Butter Baked Crumpet

Yoghurt foam, honeycomb, local stone fruit and scorched almonds. 18

## 'To Finish'

Sourdough panna cotta, strawberry, nut praline, caramelized sourdough crumb and petals. 12

## Additions

Bacon, our haloumi, smoked S.A. Fair Fish, pork meatball - \$5 each

Herb and potato hash, half Riverland avocado, roast mushrooms, whipped feta- \$4 each

Free range egg, grilled bread, beetroot hollandaise, roast sweet potato, house-made tomato sauce - \$3each

10% Surcharge applies on Public Holidays