

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 ... 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

mimosa ...14

breakfast beer ...10

Vale ale crisp larger