

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, nasturtium

16

add mushrooms + 6

gardener's harvest

poached free range eggs, something seasonal, beetroot sauce, caramelized sweet potato, fresh leaves and house baked fennel seed toast

24

add bacon + 4 per piece

chilli scramble

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

25

add hash brown + 6

asparagus + avo

poached eggs on a woody herb hash brown, grilled asparagus and avocado mayo

24

add sweet potato + 4

torched fish + skordalia

torched local fish, skordalia, green strawberry, sea succulents and onion fried egg.

26

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, local asparagus ... 6 each

slice of bacon, whipped feta, organic sweet potato, half avo ... 4 each

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