

# Breakfast

(9.00am-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 wilted silverbeet - 4

## Gardener's Harvest

Poached free range eggs, mushrooms, beetroot sauce, pickles and ferments, caramelized sweet potato, fresh leaves and house baked fennel seed toast. 24  
+add bacon - 6

## Chilli Scrambled Eggs

Athelstone Butcher smoked bacon, herbed potato hash, fermented capsicum mayo, fresh leaves and charred sourdough. 25  
+add house haloumi - 6

## Crispy Brassica

Crispy broccoli, cauliflower, and kale, poached free range egg, our feta, pumpkin XO and Riverland almond. 19  
+add sourdough - 3

## Pink Pepper Cured Kingfish

Torched kingfish, charred onion aioli, radish, sea succulent and onion fried egg. 26  
+add sourdough - 3

## Two Gulfs Crab Scramble

Charred market greens, pickled onion, crispy chilli oil, charred sourdough. 26

## Marlene's Fig Crumpet

Yoghurt foam, honeycomb, roasted new season fig and scorched almonds. 18

## Additions

Bacon, our haloumi, roast mushrooms, hash brown - \$6 each

Our whipped feta, caramelized sweet potato, wilted silverbeet - \$4each

Free range egg, grilled sourdough, house-made tomato sauce - \$3each

10% Surcharge applies on Public Holidays