

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
ajo 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

whipped cheesecake + seasonal fruit

whipped cheesecake, stewed fruit,
warm nut crumble

17

additions

our halloumi, roast mushrooms, hash
brown ... 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