

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 + 6

chilli scramble

confit chilli scrambled eggs,
athelstone butcher smoked bacon,
capsicum aioli, sourdough focaccia

32

add hash brown + 6

crispy brassica + buffalo curd

crispy broccoli and cauliflower
buffalo curd, poached egg,
smoked almonds

27

add focaccia + 3

corned beef + hash

athelstone butchers corned beef,
potato hash brown, pickled green
tomatoes

34

add poached eggs + 3 each

truffled eggs + halloumi

piccadilly valley truffle scrambled
eggs, buttered focaccia, halloumi,
sorrel

36

sourdough french toast + rhubarb

honey roasted rhubarb, sourdough
french toast, whipped cheesecake,
nut crumble

26

additions

bacon, halloumi, roast mushrooms, hash
brown ... 6 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