

breakfast menu

9am - 11:00am

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

16

add mushrooms + 6

gardener's harvest

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

27

add bacon + 4 per piece

chilli scramble

confit chilli scrambled eggs,
Athelstone butcher smoked bacon,
fermented capsicum aioli, fresh
leaves and charred sourdough

28

add hash brown + 6

lobster bisque scramble

lobster shell bisque scrambled eggs,
market greens, chilli crunch, pickled
fennel

27

add sourdough + 3

greens + grains

grilled greens, poached free range
eggs, local freekeh and macadamia,
zucchini baba ganoush

25

add sourdough + 3

baked eggs + horseradish

our baked beans, poached eggs,
pangrattato, horseradish soured
cream, chilli honey

25

add sourdough + 3

sourdough french toast + blueberry

local roast blueberries, sourdough
french toast, hung yoghurt, nut crumble

20

additions

our halloumi, roast mushrooms, hash
brown... 6 each

slice of bacon, caramelised sweet
potato... 4 each

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