

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 potato, fresh
leaves and house baked fennel seed
toast
25
add bacon + 4 per piece

chilli scramble

confit chilli scrambled eggs,
athelstone butcher smoked bacon,
fermented capsicum aioli, fresh
leaves and charred sourdough
26
add hash brown + 6

lobster bisque scramble

lobster shell bisque scrambled eggs,
grilled broccoli, chilli crunch, pickled
fennel
27
add sourdough + 3

roast pumpkin + miso

roast pumpkin, poached free range
eggs, macadamia and saltbush
crunch, miso mayo
25
add sourdough + 3

mushroom ragu + pesto

local mushrooms, charred
sourdough, basil pesto, whipped
fetta
26
add mushroom scrambled eggs + 6

sourdough french toast + quince

marlene's quince, sourdough french
toast, hung yoghurt, quince core honey
and nut crumble
19

additions

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

slice of bacon, grilled broccoli, sweet
potato ... 4 each

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