

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
16
add mushrooms + 6

gardener's harvest

poached free range eggs, beetroot
sauce, something seasonal, thyme
roast tomatoes, sourdough focaccia
27
add bacon + 4 per piece

chilli scramble

confit chilli scrambled eggs,
Athelstone butcher smoked bacon,
capsicum aioli, sourdough focaccia
28
add hash brown + 6

smoked tommy ruff

wood smoked tommy, beetroot
borsch, house pickles, sweet pea
salsa, fresh herbs
27
add focaccia + 3

whipped avo + asparagus

miso whipped avocado, grilled and
pickled Patlin Garden asparagus,
sourdough focaccia, chilli crunch
26
add poached egg + 3

sourdough french toast + stone fruit

roasted market stone fruit,
sourdough french toast, hung
yoghurt, spiced nut crumble
22

yoghurt + fig leaf panna cotta

house yoghurt and fig leaf panna cotta,
grilled strawberries, summer flowers
17

something nice

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

slice of bacon, roast tomatoes... 4 each

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

something naughty

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