



# breakfast menu

9am - 11:30am

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, nasturtium

16

add hash brown + 6

## gardener's harvest

poached free range eggs, mushrooms, beetroot sauce, pickles and ferments, caramelized sweet potato, fresh leaves and house baked fennel seed toast

24

add bacon + 6

## chilli scrambled eggs

Athelstone Butcher smoked bacon, herbed potato hash, 3 corner garlic mayo, fresh leaves and charred sourdough.

25

add halloumi + 6

## crispy brassica

crispy broccoli, cauliflower and kale, poached free range egg, our feta, mushroom XO and Riverland almond.

19

add sourdough + 3

## pink pepper cured kingfish

torched kingfish, charred onion aioli, radish, sea succulents and onion fried egg.

26

add sourdough + 3

## two gulfs crab scramble

charred market greens, pickled onion, crispy chilli oil, charred sourdough.

26

## apple crumble crumpet

butterscotch poached apple, honeycomb and scorched almond crumble.

18

## additions

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

our whipped feta, organic caramelized sweet potato ... 4 each

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