

Breakfast Available 07:00 – 10:30

Mains

Toasted House Made Sourdough

(gfo, dfo, ve, vo)

House Made Seasonal Marmalade, House Made Strawberry Jam, Adelaide Hills Honey, Vegemite Butter

Seasonal Mushrooms on Toast

(gfo, ve)

Poached Eggs, Truffle Puree, Mushroom XO

Pear and Acai Bowl

(gfo, df, veo, vo)

House Made Granola, Hazelnut, Seasonal Fruit, Chia, Banana

Optional | Macadamia Butter as a Delicious Addition

French Toast

(gfo, ve)

House Made Brioche, Dulce De Leche, House Made Vanilla Ice Cream, Berries

Avo on Toast

(gfo, dfo, ve, vo)

Poached Eggs, Macadamia Pesto, House Made Dukkah, Feta

Benedict Selection

(gfo, veo)

Poached Eggs on Toasted House Made English Muffin with Hollandaise, made to your liking

Classic · Double Smoked Hahndorf Ham

Truffle · Sautéed Baby Spinach, Truffle Hollandaise

Eggs Your Way

(gfo, dfo, veo)

Toasted House Made Sourdough, Eggs and Your Choice of Accompaniments

Accompaniments

Barossa Bacon · Maple Smoked Salmon · Avocado · Confit Cherry Tomatoes · Potato Rosti ·

Sautéed Baby Spinach · Pot Roast Portobello Mushroom

Beverages

Coffee · Tea · Fresh Orange Juice · Selection of Fruit Juice · Wellness Shot · Mango Bellini · Mimosa

*Please advise our team of any dietary requirements:
(gf – gluten free, df – dairy free, ve – vegetarian, v – vegan, o – option)*