



BREAKFAST



"I'm a big believer that happy hens create beautiful eggs."

Sean Connolly, Executive Chef

HOUSE TOASTED GRANOLA \$18

seasonal fruits with homemade coconut yoghurt & paleo granola (p, gf, v, vn)

BREAKFAST SALAD \$18

mixed leaf, upland cress, root vegetables, mung bean sprouts, avocado, dukkah, lemon, chardonnay vinaigrette (gf, v, vn)

Add poached egg +\$2

Feeling naughty? Add bacon +\$4

ONE PAN BACON & EGGS \$18

two eggs fried, maple bacon rashers (p, gf)

Add an extra +\$4

FREE RANGE SCRAMBLED EGGS \$18

toasted sourdough, 'piccalilli' cauliflower pickle (gf, v)

PEA & AVOCADO GUACAMOLE \$18

pumpkin seeds, lime, jalapeño, sheeps feta, sourdough (vn, gf, p)

RICOTTA PANCAKES \$19

house berry compote, vanilla bean mascarpone (v)

CHILLI PRAWN OMELETTE \$25

three eggs, ocean prawns, chilli jam (p, gf)

PAN BIG BREAKFAST \$29

fried eggs, maple bacon, pork & fennel sausage, mushrooms, blistered tomatoes, potato hash (gf)

EXTRAS \$4

half avo, roast tomatoes, maple bacon rashers, potato hash bombs, extra toast

Paleo grain free & gluten free bread available & local sourdough from our friends at 'The Bread Social'

(p) Paleo Option (v) Vegetarian Option (gf) Gluten Free Option (vn) Vegan Option

Please advise your server of any dietary requirements before placing your order.

*We have marked the dishes that **can be changed** to accommodate the denoted dietary requirements.*