

MOTHER'S DAY

FRUIT SALAD \$18.5

Kiwi fruit, strawberries, orange, grapefruit, banana, apple, natural yoghurt & toasted muesli

BIRCHER MUESLI \$18.5

Dried fruits & nuts, honey, seasonal berries & yoghurt

HOUSE MADE PANCAKES \$20.5

Blueberry compote, maple & Chantilly cream

ROASTED FIELD MUSHROOMS \$20.5

Dressed rocket, grilled tomato, evoo, crumbled fetta on toasted ciabatta

CLASSIC 2 EGGS (any style) \$20.5

Bacon, roast tomato & grilled potatoes w/ ciabatta

THE HALLOUMI \$22.5

Toasted ciabatta, smashed avocado, grilled halloumi, poached eggs & herb oil

BENEDICT POACHED \$22.5

Ciabatta, homemade hollandaise, roast tomato w/ (choice of) ham, bacon, salmon, spinach or mushrooms

YOUR CHOICE OMELETTE \$22.5

w/ ciabatta (choose 3 items)
onion | mushroom | spinach | cheddar cheese | fetta |
bacon | ham | tomato | chorizo

SIDES \$5 each

Smoked bacon | Avocado | Grilled potatoes
Field mushrooms | Smoked salmon | Spinach



ENTREE

TEMPURA ZUCCHINI FLOWERS

Stuffed w/ lemon, ricotta & goats cheese topped w/ fresh heirloom tomato salsa & aged balsamic

CONFIT DUCK SPRING ROLLS

Vermicelli noodles, garlic, carrot, coriander, sugar loaf cabbage & homemade sweet chilli sauce

SEARED SEA SCALLOPS

Creamy pea puree, crispy pancetta, citrus gremolata & purple radish

FRESH TUNA

Edamame, mild wasabi mayo, crisp lotus chips, ginger, cucumber & salmon pearls

MAIN

CRISPY SKINNED PORK BELLY

Charred sweet corn, morning glory, coconut bark & pan juices

GRASS FED EYE FILLET OF BEEF

Potato gratin, roasted carrot, buttered beans, fried leeks & jus

FISH OF THE DAY

Seafood bisque, pearl cous cous, local spanner crab, meyer lemon & red sorrel

PRAWN & BUG MEAT RISOTTO

Pink champagne sauce infused w/ chilli, fresh garden herbs, shaved parmesan and topped with a ½ grilled bug

½ ROAST CORN FED CHICKEN

Lemon thyme & garlic potatoes, wilted greens, field mushrooms & master stock

ROASTED CAULIFLOWER & QUINOA SALAD

Baby beets, toasted pumpkin seeds, asparagus spears, rocket w/ honey mustard dressing

DESSERT

VANILLA BEAN CRÈME BRÛLÉE

Almond biscotti & honey yoghurt

MILK CHOCOLATE TARTE

Fresh mint, macerated berries & a crisp wafer