

# All day MENU



## breakfast.

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### **organic fruit toast** *vegan option*

with pepe saya cultured butter and native davidson plum jam · 10

### **coconut quinoa porridge** *vegan*

stewed native quondong and rhubarb, flaked almonds, roast macadamias, canadian maple syrup, chia seeds, vanilla bean · 16

### **banana pikelets**

burnt banana, strawberry puree, toasted macadamias, salted caramel, vanilla ice cream, bee one third fresh honeycomb and white chocolate wattle seed tuile · 17

### **avocado, pumpkin & haloumi**

*gluten free option*

with pumpkin puree, pepitas and salad served on sourdough · 18

*accessorize with poached eggs · 6*

### **sweet potato and avocado**

*vegan , gluten free*

avocado, sesame cheese, pomegranate with zucchini and watermelon radish salad · 17

*great with roast mushrooms · 4*

### **mushroom collective**

*gluten free*

a mushroom medley with poached eggs, onion jam and mushroom puree on a bed of leafy greens · 17

*try it with rye toast · 5*

### **salmon eggs benedict**

*gluten free option*

organic poached eggs, house cured salmon gravlax, sourdough, chard, beetroot gel, target beets, dill, hollandaise and rainbow trout caviar · 19

### **bacon and egg roll**

damper bun, lemon aspen aoli, fried eggs, bacon, cheese, kanga banga, leafy greens and house chutney · 18

*awesome with haloumi · 6*

## build your own breakfast.

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free roaming eggs – poached / fried / scrambled · 6

toast (2 slices) – organic sourdough / rye / gluten free, sweet potato slab · 5

roast cherry tomatoes / field mushrooms / leafy greens / house kraut · 4 per item

avocado · 5

free range bacon / kangaroo sausage / house cured salmon gravlax / haloumi · 6 per item

sauce - house tomato chutney / lemon aspen aioli / rusticana dressing / miso dressing / davidson plum jam · 2 per item

## snacks.

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**chips with rusticana sauce · 7**

**wild south australian and gordola olives · 7**

## lunch.

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### **salad**

*vegan , gluten free*

roast pumpkin, avocado, pickled beets, house kraut, leafy green, seeds and miso dressing · 19

### **reuben sandwich**

toasted rye, gippsland smoked beef brisket, house kraut, gruyere cheese, dill pickle and rusticana dressing, side salad & chips · 20

Tasmanian truffle service  
\$6 per gram

Kitchen Team: Nic Raffo, Melanie Campbell, Darcy Skinner, James Blair

PLEASE NOTE OUR KITCHEN CONTAINS GLUTEN, DAIRY AND NUTS · 15% SURCHARGE ON PUBLIC HOLIDAYS