

Brunch

locally made ugly bagels toasted \$17

salmon, cream cheese, capers & dill

field mushroom, haloumi, basil pesto & capsicum salsa

brioche french toast & maple \$18

bacon & banana or berry compote

free range eggs

eggs on toast \$13

bacon & eggs on toast \$16 side of tomato / mushroom \$4

eggs benedict \$18

poached eggs on english muffin topped with house hollandaise

choice of salmon /bacon /mushroom

smashed avocado on seeded toast \$17

tomato goats cheese sango sprouts balsamic glaze

reuben sandwich \$17

corned beef, sauerkraut, swiss cheese, russian dressing & habanero

mustard

classic caesar salad \$22

cos lettuce, shredded chicken , bacon, croutons, parmesan, poached egg w

light anchovy dressing

tandoori chicken salad \$22

tandoori spiced chicken, lettuce, tomato, red onions, fresh mint &

coriander w raita

summer vege salad \$20

baby spinach, pumpkin , red onion, goats feta , toasted seeds, seasonal

greens fresh herbs & balsamic & olive oil