

## ALL DAY DINING KITCHEN OPEN 6AM - 2PM DAILY

### HEALTHY

#### Apple Crumble Pannacota...\$14

Poached apple panacotta w granola crumble, pot set yoghurt, fresh autumn fruits [V](#) [GFA](#)

#### Fruit Toast...\$13

Ancient spelt flour sourdough fruit and hazelnut toast w cardamom cream cheese whip, toasted pistachios & fresh autumn fruits [V](#)

#### House Made Oat Bran...\$12

Mulled autumn fruits and fuels house made cereal w your choice of milk and topped with yoghurt (natural or coconut) & bees honeycomb [V](#)

#### Acai Bowls...Small \$14 Regular \$17

1. Acai – Seasonal fresh fruit, house made granola- filled with dried fruit, coconut, oats & lots of nuts [V](#)

2. Acai - Peanut swirls & cashew, almond & buckwheat clusters w fresh sliced fruits [V](#) [GF](#)

### FAVOURITES

#### Build your own Breakfast

#### Start with eggs & toast... \$12

Two eggs cooked your way, served with Mixed grain sourdough & house made relish [GFA](#)

#### Now let's build it....

#### Add extra's to any meal....

**\$3 each** - extra egg | piece of sourdough

**\$4 each** - 2 x hash browns | potato & feta rosti | blistered truss tomatoes

**\$5 each** - crushed avocado | chorizo | grilled halloumi | wilted spinach | 2 x rash bacon | roasted mushrooms

**\$6.5 each**- smoked salmon | slow cooked beef brisket | chicken

### SAVOURY

#### Eggs Benedict...\$19 [GFA](#)

Hollandaise sauce over baby spinach leaves, two poached eggs on toasted rye, choose your protein –

bacon | braised mushrooms | smoked salmon | grilled halloumi

*Reducing carbs? Remove toast, add a feta & chive rosti - \$3*

## **Aussie Breakfast...\$18**

Slow cooked Vegemite beef brisket with fried eggs trussed tomatoes and toast fingers [GFA](#)

## **Breaky burger...\$16**

Sausage pattie, spicy tomato relish, hash browns, fried egg and American cheese

## **Chicken Scramble...\$18**

Scrambled eggs w Rodriguez Brothers chicken chorizo, mozzarella, cherry tomato and chives, topped w spicy siracha, hollandaise and served with on rye toast [GFA](#)

## **VEGETARIAN**

### **Pumpkin Crush...\$16**

Crushed roasted pumpkin on rye sourdough with caramelized onion, fetta and house made macadamia dukkah [GFA](#)

### **Caprese Avocado...\$17**

Crushed avocado with sliced tomatoes, buffalo mozzarella and fresh basil dressing, house blend balsamic reduction served w toasted sourdough [GFA](#)

*Reducing carbs? Remove toast, add a feta & chive rosti - \$3*

### **Autumn Vegetable Braise...\$17**

Spiced tomato sugo with sweet potato, celery, fennel and cannellini beans topped w poached eggs and freshly grated Grana Padano [V GF](#)

## **VEGAN**

### **Vegan Nourish Bowl...\$17**

Roast pumpkin, chickpeas, pickled beetroot, cherry tomatoes, green beans, avocado and quinoa with soft herb dressing [VG](#)

## **SWEET**

### **Cinnamon Doughnut Waffle...\$20**

Cinnamon doughnut waffles sandwiching caramel ice cream, popcorn, frosting & syrup [V](#)

### **French Toast...\$20**

Brioche French toast loaded with maple syrup, chocolate ganache, toasted honey sesame macadamias, mandarin jam & vanilla bean ice cream [V](#)