

## ALL DAY MENU

SPRING/SUMMER

Sourdough, multigrain, gluten free or fruit toast; our cultured butter & seasonal preserves 8

Dr Marty's organic crumpets, cultured butter, local raw honey 11

Organic apple & pear bircher, almond, lilly pilly 15

Coconut sago, fresh mango, macadamia, lemon aspen 16

Free range eggs on toast (poached, scrambled or fried) 12

Croque Madame: sourdough, smoked leg ham, gruyere, fried egg 16 (without egg 14)

Sauteed mushrooms, artichokes, eggplant, gruyere, organic crumpet 19

Asparagus omelette, hazelnut, goats cheese, pumpkin, multigrain 19

Avocado bruschetta, broccolini, fetta, pomegranate, almond 20

Ricotta fritters, citrus cured king salmon, pickled fennel, celeriac cream, beetroot relish 19

Maple smoked bacon steak, potato hash, baked beans, summer slaw 20

Salad of spring greens, organic grains, bocconcini, pine nut 16

Barramundi, almond, barley, artichoke aioli 22

Wagyu short rib, spring peas, new potatoes 24

## EXTRAS

Sautéed mushrooms 6

Heirloom tomatoes 6

House avocado 6

Proper baked beans 6

Smoked bacon 6

Citrus cured king salmon 7