

## ALL DAY MENU

WINTER 2017

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

Dr Marty's crumpets with cultured butter & local raw honey 11

Porridge of organic grains with hazelnut, quince, crumble & pear 15

Caramelised banana bread, persimmon, mandarin anglaise, macadamia granola & burnt vanilla 16

Organic eggs on toast (poached, scrambled or fried) 12

Soft boiled eggs with bacon butter and multigrain soldiers 13

Croque Madame: organic sourdough, smoked leg ham, gruyere & fried egg 16

Forest mushroom omelette with jerusalem artichoke, parsnip, comte custard, hazelnuts, parsley root, organic crumpet 19

House smoked ocean trout, Koo Wee Rup asparagus, pine nut, avocado, pickled roots & shoots, wood sorrel & rye 19

Potato hash, wheat beer barley, Merguez sausage, celeriac, poached egg 20

Pumpkin soup with rosemary & hazelnuts 14

John Dory, piperade, turnip & winter greens 24

Slow roasted Heritage pork belly with caramelised shallots, celeriac & parsnip cream 24

Traditional cassoulet with Merguez sausage, haricot beans & confit duck 24

## EXTRAS

ALL 5 EACH

Sauteed local mushrooms

Heirloom tomatoes, fresh ricotta & almond

Avocado, citrus & fine herbs

Proper baked beans

Locally smoked bacon

House smoked ocean trout, fresh apple, yoghurt & dill