



# RESTAURANT BREAKFAST MENU

SUMMER SMOOTHIE – STRAWBERRY, BANANA, COCONUT, KEFIR	9.5
ARTISAN BAKED BREAD – TOASTED W/HOUSE-MADE PRESERVES AND HOUSE MADE BUTTER: CIABATTA, WHOLEGRAIN OR CHARCOAL SOURDOUGH, RYE, BRIOCHE FRUIT LOAF, GLUTEN FREE	9.5
SEASONAL & REGIONAL FRUIT PLATE W/MUNGALLI CREEK YOGHURT	15
BIRCHER MUESLI, PASSIONFRUIT CURD, WATTLESEED CRUMB, HONEY MACADAMIA, BERRIES	15
ORANGE + GINGER PANCAKE, CHOCOLATE ICE CREAM, ORANGE MARMALADE, CANDIED PECANS	17.5
QUEENSLAND AVOCADO W/WHOLEGRAIN SOURDOUGH, WHIPPED PERSIAN FETA + TEXTURES	18
ADD POACHED EGG	20
GRANOLA, POACHED FRUITS, RHUBARD, ROSEWATER + RASPBERRY GLAZE, YOGHURT ICE CREAM	16
FREE RANGE EGGS by-SADDLE MOUNTAIN HOMESTEAD, ARTISAN BAKED BREAD	14
ADD BACON	18
SMOKED SALMON, POTATO HASH, POACHED EGG, TOMATO + BASIL SALAD, HORSE RADISH CREAM	22
SMASHED PEA + QUINOA CROSTINI ON HOUSEMADE OLIVE BREAD, JAMÓN, TRUFFLE OIL, FETA, POACHED EGG	19.5
BROWN RICE NASI GORENG, HERBS, SOY - PRAWN SCRAMBLED EGGS	22
- SHREDDED CHICKEN SCRAMBLED EGGS	22
TURKISH BAKED EGGS WITH HERBS, YOGHURT, FETA, PITA, DUKKA	16.5
ADD BACON	19.5
ASIAN CHICKEN OMELETTE W/SNOW PEA, BEAN SHOOT, FRIED SHALLOTS + CHILLI JAM	20
HERB + AUTUMN MUSHROOM OMELETTE, THICK CUT BACON, PICKLED ONION, LABNEH, CIABATTA	20
JAM PACKED – BACON, POACHED EGGS, HOUSE MADE PORK + FENNEL SAUSAGE, MUSHROOM, ROASTED TOMATOES, CIABATTA	22

<b>JAM'S BENEDICT SELECTION</b>	<b>20</b>
BACON MUSHROOM +SPINACH SMOKED HAM SMOKED SALMON ON TOASTED BRIOCHE W/ HOUSE MADE HOLLANDAISE, CHIA WAFER, PETITE ALMOND, COCONUT, APPLE + ZUCCHINI SALAD	
<b>SIGNATURE RANGE</b>	
SHREDDED CHICKEN, ASIAN SLAW, AVOCADO, POACHED EGGS, CHARCOAL SOURDOUGH, SRIRACHA HOLLANDAISE	

<b>Add sides</b>	- to accompany a meal	
BACON / AVOCADO / SMOKED SALMON / HOUSE MADE PORK + FENNEL SAUSAGE / GRILLED HAM		4.5
ROASTED MUSHROOM / SPINACH / WHIPPED FETA / ROASTED TOMATO		3.5



Our pastured free range eggs are locally sourced from Saddle Mountain Farm – Hervey's Range