## RESTAURANT BREAKFAST MENU

SMOOTHIE – BANANA, COCONUT, KEFIR, CHIA, MAPLE 9.5 ARTISAN BAKED BREAD – TOASTED W/HOUSE-MADE PRESERVES AND HOUSE MADE BUTTER: 9.5 CIABATTA, WHOLEGRAIN OR CHARCOAL SOURDOUGH, RYE, BRIOCHE FRUIT LOAF, GLUTEN FREE SEASONAL & REGIONAL FRUIT PLATE W/MUNGALLI CREEK YOGHURT 15 BIRCHER MUESLI, PASSIONFRUIT CURD, WATTLESEED CRUMB, HONEY MACADAMIA, BERRIES 15 APPLE CRUMBLE PANCAKE, WARM CARAMEL SAUCE, CINNAMON ICECREAM, WHITE CHOCOLATE AND WALNUT CRUMB 17.5 QUEENSLAND AVOCADO W/WHOLEGRAIN SOURDOUGH, WHIPPED PERSIAN FETA + TEXTURES 18 ADD POACHED EGG 20 WINTER PORRIDGE, RHUBARB AND ORANGE COMPOTE, CHOCOLATE COCONUT TEXTURES 16 FREE RANGE EGGS by-SADDLE MOUNTAIN HOMESTEAD, ARTISAN BAKED BREAD 14 ADD BACON 18 SMOKED SALMON, POTATO HASH, POACHED EGG, TOMATO + BASIL SALAD, HORSERADISH CREAM 22 SMASHED PEA + QUINOA CROSTINI ON HOUSEMADE OLIVE BREAD, JAMÓN, TRUFFLE OIL, 19.5 FETA, POACHED EGG BROWN RICE NASI GORENG, HERBS, SOY, 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 + MUSHROOM OMELETTE, THICK CUT BACON, PICKLED ONION, LABNEH, CIABATTA 20 JAM PACKED – BACON, POACHED EGGS, HOUSE MADE PORK + FENNEL SAUSAGE, MUSHROOM, 22 ROASTED TOMATOES, CIABATTA JAM'S BENEDICT SELECTION 20 BACON MUSHROOM +SPINACH SMOKED HAM SMOKED SALMON ON TOASTED BRIOCHE W/ HOUSE MADE HOLLANDAISE, CHIA WAFER, PETITE ALMOND, COCONUT, APPLE + ZUCCHINI SALAD SIGNATURE RANGE SHREDDED CHICKEN, ASIAN SLAW, AVOCADO, POACHED EGGS, CHARCOAL SOURDOUGH,

SRIRACHA HOLLANDAISE

Add sides- to accompany a mealBACON / AVOCADO / SMOKED SALMON / HOUSE MADE PORK + FENNEL SAUSAGE / GRILLED HAM4.5ROASTED MUSHROOM / SPINACH / WHIPPED FETA / ROASTED TOMATO3.5





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