

# kitchen

## brunch

<b>organic oat porridge</b> with poached fruit and brown sugar	10.50
<b>eggs any style</b> served with sour dough or grain toast	11
<b>antipodean plate</b> of vine tomato, avocado, soft egg, vintage gouda and grilled flat bread	25*
<b>brioche french toast</b> with vanilla, seasonal poached fruit and bacon	25*
<b>omelette</b> filled with spinach, cheddar and chives	15
<b>snapper fillet</b> preserved lemon, chickpea, sage	26
<b>spaghettini with “paradise prawns”</b> chorizo bellota, chilli, watercress	25
<b>roast chicken and courgette salad</b> parmesan, lemon and broadbeans	25*
<b>serrano and smoked fish risotto</b> rocket, parmesan	25*
<b>spiced lamb salad</b> beetroot, basil, roast garlic	23
<b>creamy flat mushrooms</b> on sourdough toast	16
<b>big breakfast</b> eggs any style, bacon, tomato, mushrooms, sausage, fried potatoes and toast	22

## sides

roasted flat mushrooms	4 each
vine tomato	
bacon	
fried potato	

\* offer includes a glass of either  
esk valley pinot gris  
house bubbles  
esk valley gimblett gravels merlot blend