

## Breakfast Menu

Coconut Bircher Muesli (V, DF, VGA)	14.00
Chia seed, fresh seasonal fruit, roasted seeds and local honey	
Baked Croissant	12.00
Barossa ham, tomato & vintage cheese	
House Baked Sourdough Toast (V, GFO)	8.00
Cultured butter and seasonal Jam	
Eggs Your Way (V, GFO)	13.00
Clare Valley free range eggs cooked your way, poached,	
scrambled or fried, on sourdough with cultured butter	
Eggs Benedict	16.00
Poached Clare Valley free range eggs, sauteed baby spinach,	
lemon myrtle hollandaise sauce on English muffin	
add Barossa ham	4.00
add house cured Tasmanian salmon	9.00
Bacon & Egg Roll	19.00
Fried Clare Valley free range egg, Barossa bacon, pepper berry	
and tomato relish, aioli, seasonal greens and hash brown	
Beetroot Cured Salmon (GFO*, DF)	24.00
Samphire, beets, radish and coconut labneh on sourdough	
Barossa Breaky	28.00
Free range eggs your way, hash brown, slow roasted tomatoes,	
crispy Barossa bacon, grilled pork sausage, pepper berry & tomato r	elish
Chilli Scramble (GFO*)	21.00
Free range Eggs, seasonal greens, Nduja, pickled onion,	
Barossa Cheese Co. feta on sourdough	
Peanut Butter Banana French Toast (V)	18.00
Chantilly cream, Belgian milk chocolate sauce, toasted peanuts	
and fresh strawberries	
Free range egg/ pepper berry & tomato relish/ seasonal jam/ hash brown	2 00 02ch
Slow roasted tomatoes/ mushrooms/ sauteed greens/ pickled avocado	3.00 each 4.00 each
Crispy Barossa bacon/ grilled pork sausage	6.ooeach
Beetroot cured Tasmanian salmon	9.00
*Gluten Free Bread Available	2.00