

(GF) Gluten Free
(V) Vegetarian
(DF) Dairy Free



Breakfast and Lunch

<i>Warm ham and cheese croissant</i>	9
<i>Toast basket with butter and jam (V)</i>	8
<i>Sourdough pancakes with berries and honeycomb cream (V)</i>	16
<i>Soft boiled egg and sourdough soldiers (V)</i>	8
<i>Breakfast plate of soft boiled egg, tomato, avocado, gruyere and sourdough toast (V)</i>	12
<i>Bacon and egg panini with our BBQ Sauce</i>	10
<i>Poached eggs & bacon with oven roasted tomatoes and avocado</i>	16
<i>Smoked salmon on sourdough with feta and poached eggs</i>	16
<i>Avocado toast with baked cherry tomatoes (DF,V) (Option: Add feta / Add bacon)</i>	12/16
<i>Kale & Quinoa Salad with feta, mint, toasted nuts and pomegranite (GF,V) (Option: Add grilled chicken tenderloins)</i>	12/16
<i>Roast Vegetable Salad with spiced chickpeas, caramelised garlic yoghurt, crushed almonds, brussel sprouts and red cabbage (V) (Option: Add grilled chicken tenderloins)</i>	16/20

Sandwiches

<i>Croque Monsieur or Madame</i>	10/13
<i>BLT with Bacon, tomato and iceberg on sourdough (Option: Add Avocado)</i>	12/15
<i>Slow cooked beef brisket on sourdough with house-made cabbage slaw</i>	12
<i>Smoked chicken on sourdough with avo, gruyere, roast tomato and aioli</i>	14
<i>Roast beef, mustard, mayonnaise and Westmont pickle on grande roll</i>	12
<i>Grilled vegetables, fior di latte and pesto mayo on emmer wholegrain sourdough</i>	14
<i>Egg salad on sprouted wheat sourdough (V)</i>	10