

BREAKFAST

organic mixed grain porridge; oats, quinoa and millet, served with whiskey poached fruit and local honey

french toast, caramelised orange, maple and bacon espuma

continental platter; freshly baked bread, croissant, shaved ham, gruyere cheese, sheep's milk yoghurt, muesli and condiments

all of our menu items are produced from our extensive kitchen garden or locally sourced ingredients.

full cooked breakfast with 'our eggs' served fried, poached or scrambled with house made pork sausage, bacon, black pudding, mushroom, tomato and baked beans on sourdough toast

sourdough toastie;  
- vegemite and gruyere  
or  
- gruyere, ham tomato and dijon

eggs benedict; poached egg, hollandaise sauce on toasted english muffin with your choice of;  
- smoked ham hock  
or  
- house smoked salmon

please help yourself to the buffet and don't forget to order your complimentary coffee or tea

