



Good morning, please enjoy one of our beautiful breakfast dishes.
While you choose your breakfast, we'll bring some fresh fruit and granola to your table.

SIGNATURE PLATED DISHES

Brioche Bread and Butter Pudding (*veg, nfo*)
brioche, caramelized bananas, miso caramel, macadamia

Smoked Duck Breast (*nf, gfo, dfo*)
quail egg, sourdough baguette crostini, whipped brie, davidson plum relish

Peachester Fresh Lamb Sausage (*nf, dfo, gfo, veo*)
peaches, buffalo ricotta, housemade sourdough

Kingfish Bacon (*df, gf, nf*)
heirloom tomato salsa, ruby grapefruit, basil gel

Crumbed Egg (*df, nf, gfo*)
Queensland blue swimmer crab, preserved lemon, semi dried tomato tapenade, blue dog farm micro herbs, asparagus

Eggs on Toast (*v, gfo*)
choice of eggs, sourdough, cultured butter, tomato relish

Housemade Sourdough (*v, gfo*)
served with cultured butter and your choice of house preserves

SOMETHING EXTRA

Bacon
Peachester fresh lamb sausage
Roasted garlic mushrooms
Free range egg

Sourdough toast and butter
Confit tomatoes
Preserves - choice of strawberry jam,
marmalade or vegemite

TEA, COFFEE & JUICE

Koko Coffee Roasters Glossy Black ☞
Flat white, cappuccino, latte, espresso, macchiato,
Full cream, skim, soy, lactose free, oat and almond milk available.

Chamellia Organic Tea ☞
English Breakfast, Earl Grey, Chamomile, Masala Chai, Gunpowder, Lemongrass, Peppermint, Rooibos, Liquorice

Juices
Orange, Cloudy Apple, Carrot & Ginger, Green



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Brioche Bread and Butter Pudding <i>(ve)</i> brioche, caramelized bananas, miso caramel, macadamia	\$26
Smoked Duck Breast <i>(df, nf, gfo)</i> quail egg, sourdough baguette crostini, whipped brie, davidson plum relish	\$28
Peachester Fresh Lamb Sausage <i>(nf, dfo, gfo, veo)</i> peaches, buffalo ricotta, housemade sourdough	\$28
Kingfish Bacon <i>(df, gf, nf, ve)</i> heirloom tomato salsa, ruby grapefruit, basil gel	\$28
Crumbed Egg <i>(df, nf, gfo, dfo)</i> Queensland blue swimmer crab, preserved lemon, semi dried tomato tapenade, Blue Dog Farm micro herbs, asparagus	\$30
Eggs on Toast <i>(v, gfo)</i> choice of eggs, sourdough, cultured butter, tomato relish	\$18
Housemade Sourdough <i>(v, gfo)</i> served with cultured butter and your choice of house preserves	\$12

SOMETHING EXTRA

Bacon	\$6	Sourdough toast and butter	\$3.50
Lamb and saltbush sausage	\$6	Confit tomatoes	\$5
Roasted garlic mushrooms	\$5	Preserves - choice of strawberry jam, marmalade or vegemite	\$1.50
Free range egg	\$2		

TEA, COFFEE & JUICE

Koko Coffee Roasters Glossy Black ☞ Flat white, cappuccino, latte, espresso, macchiato, Full cream, skim, soy, lactose free, oat and almond milk available.	\$5.50
Chamellia Organic Tea ☞ English Breakfast, Earl Grey, Chamomile, Masala Chai, Gunpowder, Lemongrass, Peppermint, Rooibos, Liquorice	\$5
Juices Orange, Cloudy Apple, Carrot & Ginger, Green	\$6