



Breakfast

Using free range eggs from Greendale Farm + Allsun Farm, bacon from Boxgum Grazing, Allsun Farm + Ingelara Farm vegetables + breads from Sonoma Bakery + Deeks gluten free bakery + micro herbs from Urban Farm

Bloody Mary \$12 Virgin Mary \$9 GF

Vodka, tomato juice, Worcestershire sauce, Tabasco sauce, celery leaves, lime + salt, on ice

Toasted **muesli** with preserved peaches + creamed yoghurt \$14 GF

'Donuts and coffee'; House made donuts filled with rhubarb jam, coffee cream + espresso foam \$19

Tomato bruschetta; Heirloom tomatoes, fior di latte, semi-dried tomato dust, balsamic reduction, Ingelara garlic chips, micro basil + chargrilled sourdough \$20

Arely's quesadilla; Chorizo, black bean, manchego + adobo sauce in soft tortilla, fried eggs, avocado, pico de gallo + sheep's milk yoghurt \$24

The hungry forester; Allsun farm eggs, Boxgum bacon, chipolatas, Spanish morcilla sausage, braised black eye beans, baked field mushroom, wilted spinach, cherry tomatoes + toasted sourdough \$28

Smashed avocado; lemon, pea + mint, whipped ricotta, piment d'espelette on toasted sourdough \$22

Sweet potato + haloumi fritter, eggplant kasundi, Urban Farm micro herb salad + citrus yoghurt dressing \$22

From chooks with love; two eggs of your choice + toasted sourdough \$15
(Please let us know if you like your eggs cooked soft/ hard/ over easy/ sunny side up)

Add your favourite extras for \$5 each

confit blistered cherry tomato / fresh avocado / grilled bacon (let us know if you want it crispy) / Spanish morcilla sausage / spinach / grilled chorizo / eggplant kusundi / braised black eye beans / grilled haloumi / whole baked field mushrooms