

GINGER

AT THE ARBORETUM

Weekend Brunch

Saturday and Sunday from 9am - 11am

Using biodynamic free-range eggs from Mulloon Creek Farm + Allsun Farm, bacon + ham from Balzanelli, Allsun Farm + Ingelara Farm vegetables + breads from Sanoma Bakery + Deeks gluten free bakery

Ginger's Florentine poached eggs, double smoked ham, wilted seasonal greens, citrus hollandaise, soft herbs + native pepper berry on toasted Turkish bread \$19

Gingerbread waffles, blood orange curd, whipped quark, orange segments, orange blossom syrup, spiced walnut crumb + micro mint \$22 V

Gruyère fritters, apple chutney, crispy bacon + shaved fennel, lemon + dill \$24

Smashed avocado, beetroot hummus, Meredith sheep's milk labneh, fried kale, pepita + poppy seed dukkha on toasted Sonoma Bakery miche sourdough \$22 V GF on request

Baked eggs; spiced silverbeet + chickpea, smoked yoghurt, mint + coriander, curry leaf oil + buttered flat bread \$24 V GF on request

The Hungry Forester Allsun Farm eggs, Boxgum bacon, chipolatas, Spanish morcilla sausage, braised black eye beans, baked mushrooms, wilted spinach, confit blistered cherry tomatoes, potato röesti + toasted sourdough \$28 GF on request

From chooks with love; two Mulloon Creek Farm eggs of your choice + toasted sourdough \$15

Add your favourite extras for \$5 each

fresh avocado

grilled bacon (let us know if you want it crispy)

Spanish morcilla sausage

spinach

two eggs your way

beetroot hummus

braised black eye beans

citrus hollandaise

whole baked field mushrooms