

SUMMER MENU



Monday-Friday 6:30am-3:00pm.

toast	5.5	buttermilk pancakes	18
three mills sourdough, harvest grain, turkish, gluten free bread, country white marmalade vegemite peanut butter honey jam		with maple syrup, fresh strawberries or banana	
three mills orange and raisin	7	add: bacon 4 / sweet ricotta 3.5	
banana bread	8.5	the big one (sorry no alterations)	22
with sweet ricotta and honey	10	crispy chats, avocado, sausage, bacon, roast tomato and mushies on sourdough toast with eggs	
sunrise (since 2004)	14	big reg	21
fresh seasonal fruit salad, low fat yoghurt and north kiosk bircher muesli		avocado, mushies, chats, roasted tomato, spinach halloumi, grain toast, nuts & seeds with eggs	
coconut and lychee pannacotta	15	oven baked salmon croquettes	20
diggies granola and fresh summer berries		with poached eggs, goats feta, lemon hollandaise and micro herbs	
seasonal fruit bowl	11	salt & pepper calamari	16
+ natural yoghurt 2.5 house granola 4		with rocket salad and aioli	
meredith smalls	15	classic fish n chips	23
meredith goats feta, avocado smash, cherry tomatoes and harvest grain toast		beer-battered barra, chunky tartare, lemon, pickles	
add: poached egg 3 add bacon 4		diggies hamburger	20
savvy bowl	17	wagyu beef, cheddar, beetroot relish, tomato, lettuce, aioli on a soft bun with chips	
roast pumpkin, kale, avocado, asparagus, harvest grain toast, nuts and toasted seeds		chilli crab & clam pasta	22
+ a poached egg	3	linguini, cloudy bay clams, tomato, fresh herbs	
benni with leg ham 18 semmi/ w smoked salmon	19	pan roasted humpty doo barramundi (NT)	27
poached free range eggs on brasserie sourdough with spinach and hollandaise		israeli cous cous, radish and soft herb salad	
zucchini & sweet corn fritters	16	chef dans salmon nicoise	22
mango chilli chutney, snow pea salad		grilled salmon, green beans, robertson potato, olives, herbs and kangaroo valley egg	
add: poached egg 3 add bacon 4		grazing plate (to share)	25
EGGS: Kangaroo Valley local free range pastured	11	cured meats, olives, meredith feta, vintage cheddar, sourdough, ravenous quinoa shards, house dips	
poached, fried or scrambled		SALADS	
with toast: three mills sourdough, harvest grain, turkish, country white or gluten free		blue lentils & pinenut salad (gf)	18
SIDES:		roast cauliflower, Parsley, mint, pumpkin seeds, currants, honey cumin yoghurt	
hash browns/ tomato relish/ hollandaise/ egg	3.5	buddah bowl (vgn/ gf/ df)	18
mushies/ avocado/ meredith feta/ halloumi	5	quinoa, chickpeas, spinach, broccoli, pickled carrots, beetroot relish and lemon dressing	
bacon/ leg ham/ pork sausage	5		
smoked salmon	7		
a little extra for the table:		something sweet:	
bread / three mills sourdough toast with evo	5.5	luxe muffins	6
chips / with ketchup or aioli	7	cakes (please check the fridge)	
garden salad	7	plus pastries, brownies and gf slices	