

WINTER BRUNCH

MONDAY - FRIDAY 6:30am-3pm



toast	5.5	buttermilk pancakes	19
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 fruit toast	7	+ bacon 5 / sweet ricotta 3.5	
banana bread	8.5	the big one (sorry no alterations)	23
with sweet ricotta and honey	10	crispy chats, sausage, bacon, roast tomato and mushies on sourdough toast with eggs	
sunrise (since 2004)	14	the big reg (sorry no alterations)	22
fresh seasonal fruit salad, bircher and low fat yoghurt		avocado, mushies, chats, roasted tomato, spinach halloumi, grain toast, nuts & seeds with eggs	
diggies granola (vegan, gf)	15	beer battered flat head 'n' chips	25
coconut yoghurt, walnut cacao, cashew butter and fresh berries		fresh battered flathead, chunky tartare, lemon with chips	
seasonal fruit bowl	11	fish of the day	29
+ natural yoghurt 2.5 house granola 4		parsnip puree, braised leek, baby beets	
winter porridge (vegan)	16	salt & pepper calamari	16
oats, roasted rhubarb, caramelised banana, pistachio and almond milk		with rocket salad and aioli	
meredith smalls	15	diggies hamburger	20
meredith goats feta, avocado smash, cherry tomatoes and harvest grain toast		wagyu beef, oak leaf, tomato, provolone, pickles, house mayo with chips	
add: poached egg 3 add bacon 4		gnocchi	24
savvy bowl	17	robertson dutch creams potato, radicchio, spinach, walnut, parmesan and brown butter	
roast pumpkin, kale, avocado, asparagus, grain toast, nuts and seeds and a poached egg		antipasto plate	25
benni with leg ham 18 semmi w smoked salmon	19	cheese, dips, olives, cured meats, mediterranean veg, fruit, bread and shards	
poached free range eggs on three mills sourdough with spinach and hollandaise		perfect to share	
breakfast roll (available gf on request)	16	beetroot & burrata (gf)	20
ciabatta style roll, bacon, spinach, scrambled egg, tomato relish and potato rosti		raw and roasted beets, frisee, heirloom dutch carrots, sesame dukkah & maple mustard vinaigrette	
the shrooms (available gf on request)	19	zucchini & ricotta	18
button, oyster and shimeji mushrooms, truffle oil, triple cheese toastie with poached egg		roast eggplant, vine tomatoes, freekeh & soft herbs	
EGGS: kangaroo valley local free range pastured	11	+ crispy skin salmon 10 + grilled chicken 6	
poached, fried or scrambled		autumn veg bowl (vegan)	18
with toast: three mills sourdough, harvest grain, turkish, country white or gluten free		pita bread, baba ghanoush, zucchini, cauliflower, chick peas, green leaves, artichoke	
SIDES:		+ crispy salmon 10 + grilled chicken 6 + halloumi 5	
hash browns/ tomato relish/ hollandaise/ egg	3.5	split pea falafel bowl (gf)	21
mushies/ avocado/ meredith feta/ halloumi	5	chick pea, split pea, two poached kangaroo valley eggs, soft herbs, chipotle oil	
bacon/ leg ham/ pork sausage	5		
smoked salmon	7		

little extra for the table:

bread / three mills sourdough toast	6
chips / with ketchup or aioli	7
garden salad	8

something sweet:

luxé muffins	6
cakes / please check the fridge or with staff plus pastries, brownies and gf slices	