

WEEKEND BRUNCH

SATURDAY - SUNDAY 6:30am-4pm



toast three mills sourdough, harvest grain, turkish, gluten free bread, country white marmalade vegemite peanut butter honey jam three mills fruit toast	6	buttermilk pancakes with maple syrup, fresh strawberries or banana + bacon 5 + sweet ricotta 3.5	20
banana bread + sweet ricotta and honey	7	the big one (sorry no alterations)	23
sunrise (since 2004) fresh seasonal fruit salad, bircher and low fat yoghurt	9	crispy chats, sausage, bacon, roast tomato and mushies on sourdough toast with eggs	11
diggies granola (v, df) coconut yoghurt, walnut cacao, cashew butter and fresh berries	15	the big reg (sorry no alterations) avocado, mushies, chats, roasted tomato, spinach halloumi, grain toast, nuts & seeds with eggs	22
seasonal fruit bowl + natural yoghurt 2.5 + house granola 4	16	oven baked salmon croquettes with poached eggs, goats feta, lemon hollandaise and micro herbs	22
winter porridge (v) oats, roasted rhubarb, caramelised banana, pistachio and almond milk	12	beer battered flat head 'n' chips fresh battered flathead, chunky tartare, pickles, lemon with chips	25
meredith smalls meredith goats feta, avocado smash, cherry tomatoes and harvest grain toast + poached egg 3 + bacon 5	16	pie of the day (see staff) house made pie, puff pastry with winter sides	23
savvy bowl roast pumpkin, kale, avocado, asparagus, grain toast, nuts and seeds and a poached egg	16	salt & pepper calamari with rocket salad and aioli	17
benni w leg ham 19 semmi w smoked salmon poached free range eggs on three mills sourdough with spinach and hollandaise	18	diggies hamburger wagyu beef, oak leaf, tomato, provolone, pickles, house mayo with chips	22
breakfast roll (available gf on request) ciabatta style roll, bacon, spinach, scrambled egg and tomato relish with a hash brown	20	gnocchi robertson dutch creams potato, radicchio, spinach, walnut, parmesan and brown butter	24
the shrooms (available gf on request) button, oyster and shimeji mushrooms, truffle oil, triple cheese toastie with poached egg	17	antipasto plate cheese, dips, olives, cured meats, mediterranean veg, fruit, bread and shards. perfect to share	26
EGGS kangaroo valley local free range pastured poached, fried or scrambled with toast: three mills sourdough, harvest grain, turkish, country white or gluten free	21	SALADS	
SIDES hash browns/ tomato relish/ hollandaise/ egg mushies/ avocado/ meredith feta/ halloumi bacon/ leg ham/ pork sausage smoked salmon	12	roasted beetroot salad mixed leaves, roast pumpkin, asparagus, meredith's feta, toasted walnuts with orange & mustard dressing + crispy skin salmon 10 + grilled chicken 6	21
	3.5	zucchini & ricotta salad roast eggplant, vine tomatoes, freekeh & soft herbs + crispy skin salmon 10 + grilled chicken 6	19
	5	autumn veg bowl (v) pita bread, baba ghanoush, zucchini, cauliflower, chick peas, green leaves, artichoke + crispy skin salmon 10 + chicken 6 + halloumi 5	19
	5		
	7		

little extra for the table:

bread / three mills sourdough toast

chips / with ketchup or aioli

garden salad

6

7

8

something sweet:

luxé muffins

cakes / please check the fridge or with staff

plus pastries, brownies and gf slices

6