

# WINTER BRUNCH

MONDAY - FRIDAY 6:30am-3pm



<b>toast</b> three mills sourdough, harvest grain, turkish, gluten free bread, country white marmalade   vegemite   peanut butter   honey   jam three mills fruit toast	5.5    7	<b>buttermilk pancakes</b> with maple syrup, fresh strawberries or banana + bacon 5 / sweet ricotta 3.5	19
<b>banana bread</b> + sweet ricotta and honey	8.5 10	<b>the big one</b> (sorry no alterations) crispy chats, sausage, bacon, roast tomato and mushies on sourdough toast with eggs	23
<b>sunrise</b> (since 2004) fresh seasonal fruit salad, bircher and low fat yoghurt	14	<b>the big reg</b> (sorry no alterations) avocado, mushies, chats, roasted tomato, spinach halloumi, grain toast, nuts & seeds with eggs	22
<b>diggies granola</b> (v, df) coconut yoghurt, walnut cacao, cashew butter and fresh berries	15	<b>oven baked salmon croquettes</b> with poached eggs, goats feta, lemon hollandaise and micro herbs	21
<b>seasonal fruit bowl</b> + natural yoghurt 2.5   house granola 4	11	<b>beer battered flat head 'n' chips</b> fresh battered flathead, chunky tartare, pickles lemon with chips	25
<b>winter porridge</b> (v) oats, roasted rhubarb, caramelised banana, pistachio and almond milk	15	<b>pie of the day</b> (see staff) house made pie, puff pastry with winter sides	22
<b>meredith smalls</b> meredith goats feta, avocado smash, cherry tomatoes and harvest grain toast + poached egg 3   + bacon 5	15	<b>salt &amp; pepper calamari</b> with rocket salad and aioli	16
<b>savvy bowl</b> roast pumpkin, kale, avocado, asparagus, grain toast, nuts and seeds and a poached egg	17	<b>diggies hamburger</b> wagyu beef, oak leaf, tomato, provolone, pickles, house mayo with chips	20
<b>benni w leg ham 18 semmi w smoked salmon</b> poached free range eggs on three mills sourdough with spinach and hollandaise	19	<b>gnocchi</b> robertson dutch creams potato, radicchio, spinach, walnut, parmesan and brown butter	24
<b>breakfast roll</b> (available gf on request) ciabatta style roll, bacon, spinach, scrambled egg and tomato relish with a hash brown	16	<b>antipasto plate</b> cheese, dips, olives, cured meats, mediterranean veg, fruit, bread and shards. perfect to share	25
<b>the shrooms</b> (available gf on request) button, oyster and shimeji mushrooms, truffle oil, triple cheese toastie with poached egg	19	<b>SALADS</b>	
<b>EGGS</b> kangaroo valley local free range pastured poached, fried or scrambled <b>with toast:</b> three mills sourdough, harvest grain, turkish, country white or gluten free	11	<b>roasted beetroot salad</b> mixed leaves, roast pumpkin, asparagus, meredith's feta, toasted walnuts with orange & mustard dressing + crispy skin salmon 10 + grilled chicken 6	20
<b>SIDES</b> hash browns/ tomato relish/ hollandaise/ egg mushies/ avocado/ meredith feta/ halloumi bacon/ leg ham/ pork sausage smoked salmon	3.5 5 5 7	<b>zucchini &amp; ricotta salad</b> roast eggplant, vine tomatoes, freekeh & soft herbs + crispy skin salmon 10 + grilled chicken 6	18
		<b>autumn veg bowl</b> (v) pita bread, baba ghanoush, zucchini, cauliflower, chick peas, green leaves, artichoke + crispy skin salmon 10 + chicken 6 + halloumi 5	18

## little extra for the table:

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

## something sweet:

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