

# Breakfast Menu

## Specialities

Baked roll, double smoked bacon and a free range egg, choice of sauce	\$ 9
Ham and cheese croissant served toasted	\$ 9
Rubens sandwich of sauerkraut and corn beef, honey mustard	\$ 11
Toasted of your choice, organic farm 2 jams and butter	\$ 10
Baked roll of our slow roasted lamb with romesco	\$ 14
Pancake with crispy bacon and maple syrup	\$ 19
Toasted muesli with dry and fresh fruits, greek yoghurt and honey	\$ 21
Roasted skinless pork belly sliced with poached pear, walnuts and apple sauce	\$ 25
Grilled haloumi cheese, roasted beets, salted walnuts, blue berries	\$ 19

## And with free range eggs to taste

Toasted house sourdough with your choice of eggs	\$ 14
Scrambled on toasted sourdough, roasted tomatoes and baby spinach sautéed	\$ 19
Parma Prosciutto and fried eggs, roasted tomatoes salad and grilled bread	\$ 22
Classic Benedict of poached eggs with hollandaise, crispy bacon and spinach	\$ 21
Baked eggs with carved ham and manchego cheese, toasted sourdough bread	\$ 19
"Huevo rotto" poached eggs, grilled chorizo with baked beans and grilled bread	\$ 21
3 eggs Spanish omelette with chorizo and roasted potatoes, manchego cheese and piquillo	\$ 25
Black fire morning, grilled chorizo and smoked bacon, your eggs, roasted potatoes and piquillos	\$ 25

### **Extras**

*poached egg | crispy potato | haloumi | chorizo | roasted tomato | hash brown | tomato | spinach | baked bean | carved ham | smoked bacon*

**\$6**

### **Condiments**

*hollandaise | romesco | garlic rosemary aioli | BBQ | Tomato*

**\$3**

**We use only free-range eggs, sustainable bacon and only locally sourced ingredients organicas much as possible.**

Public holiday Surcharge 15% Credit card surcharge applies