

## Brunch Till Noon

Nulkaba Farm eggs with local bacon, fried tomato  
& wholegrain toast 15.50  
Eggs poached, fried or scrambled

Omelette filled with sautéed potato, semi-dried tomato, 19.50  
eggplant & avocado on wholegrain toast, topped with mixed baby leaves

Smoked salmon & avocado omelette 20.50  
on wholegrain toast, topped with mixed baby leaves

Sautéed field mushrooms on wholegrain toast 15.50

'The Big Brekkie' 17.50

Eggs, bacon, tomato, local chorizo sausage, mushrooms & wholegrain toast

'The Big Champagne Brekkie' 26.00

The Big Brekkie with a glass of de Lullis Sparkling

Brook Farm toasted macadamia muesli & fresh banana 18.50  
organic honey & natural yoghurt

Wholegrain toast with butter & marmalade 5.50

Bill's toasted organic fruit loaf with apple & berry jam 8.00

Fresh fruit smoothie (banana, strawberry, or peach & passionfruit) 6.50

Extra toast 1- / slice

All brunch jams & marmalades are made in-house  
Gluten free bread & fruit loaf also available

## Coffee & Teas

Made with local Udder Farm milk & cream

Espresso coffees in cups/mugs 4.50 / 5.00

Organic Leaf & Herbal Teas 5.00

Chai Latte 5.00

Iced Coffee, Chocolate, Caramel, or Strawberry 6.50

Hot chocolate with marshmallows 5.50

French-style hot chocolate with Callebaut ganache 7.50

Preshafruit Juices – Apple & Lemon or Apple & Berry 6.50

Corkage 8.00/bottle; 10%Public Holiday Surcharge

Brunch

