

breakfast until 11.45am

toast –organic sourdough, turkish, thick sliced white or wholemeal – 5.50

(gluten-free toast available – 7)

with house-made jam OR orange marmalade, honey, vegemite , peanut butter
our jams are also available in retail jars for you to enjoy at home \$10 ea or 3 for \$25

croissant with house-made jam – **5.50**

toasted organic fruit loaf – 7.50

toasted gluten-free fruit loaf – 8.50

croissant with ham & cheese – **8.50**

seasonal fruit salad & natural yoghurt with a light rose-infused syrup - **9.50**

organic muesli with fresh fruit & natural yoghurt - v – **9.50**

walnut sourdough served toasted with ricotta, honey & banana - v - **10.50**

corn fritters served with sour cream & a tomato avocado salsa - v - **10.50**

cinnamon french toast with greek yoghurt, banana & honey - **13.50**

pancakes with fresh fruit, vanilla cream & maple syrup - v – **15**

herbed mushrooms with poached egg, crushed potato, roast tomatoes on toast - v – **15**

bacon & eggs (fried, scrambled or poached) with crushed potato, roast tomatoes on toast – **15**

hut florentine poached eggs on wilted spinach & sourdough toast with hollandaise & parmesan - v – **16.50**

smoked trout hash fried egg served on a potato & smoked trout hash with basil & lemon oil – **16.50**

scrambled eggs & smoked salmon with baby capers & wilted spinach on sourdough toast - **17**

hut breakfast – 18

scrambled eggs, crushed potato, bacon, beef chipolatas, chorizo, roast tomatoes & mushrooms on toast

extras/sides

bacon, mushrooms, beef chipolatas, chorizo sausage, tomatoes, crushed potato - 4.50

extra egg - 1

home-made preserve, marmalade, vegemite, peanut butter, tomato or bbq sauce - .50

gluten free options for most dishes are available

v : vegetarian

no split bills