

# Breakfast (9.00am-11.30am)



## Gardener's Breakfast

Poached Rohde's free range eggs, beetroot hollandaise, braised mushrooms, Barossa wood smoked bacon, fresh ruby spinach, overnight tomatoes and house baked bread. 20 + house baked beans. 26

## Topiary Eggs Benedict

Poached eggs, poppy seed scone, smoked ham and beetroot hollandaise with wild garlic salt. 18

## Topiary Eggs Florentine

Poached eggs, poppy seed scone, sautéed silverbeet and beetroot hollandaise with wild garlic salt. 18

## Chilli Scrambled Eggs

Chilli and basil scrambled eggs, Barossa wood smoked bacon, overnight tomatoes, smoked paprika aioli and charred sourdough. 19 + house sausage. 24

## House Fetta Scrambled Eggs, Asparagus and Sour Dough

Char grilled asparagus, house feta cheese scrambled eggs, foraged leaves and sour dough. 18

## Sardines on Rye, Sour cream and Wild Herb Verde

Grilled Port Lincoln sardines on 48 hour rye, shaved daikon, house soured cream and wild herb salsa verde. 22

## Spencer Gulf Prawn, Native Spinach and Smoked Tomato

Butter poached prawn, sautéed native spinach, scrambled eggs with smoked tomato powder and sour dough. 22

## Stone Fruit, Honey Soured Cream and Basil Pancakes

Pancake stack, pancakes, fresh sliced and caramel of stonefruit, honey soured cream and basil. 18

## Artisan Muesli, House Yoghurt and Praline

House toasted muesli, praline topped house yoghurt, fresh fruit and milk. 14

## House Baked Bread + Jam

Two slices of toast with butter and house jam. 8

## Landscapers Breakfast

Your choice of fried, poached or scrambled eggs on 2 slices of toasted house bread 10

### Additions

House baked beans	6	House-made haloumi + lemon	6
Barossa smoked bacon	6	Beetroot Hollandaise	3
Overnight tomatoes	4	Braised mushrooms	5
Garlic wilted silverbeet	4	Smoked Ham	4
House Sausage	5	Smoked potato hash brown	5
Extra egg	2	Extra slice of toast	2
New season asparagus	6	Mushroom scrambled eggs	6

- No split bills please -

10% Surcharge applies on Public Holidays