

BRIGHTEN YOUR BRUNCH 14

Home House Bloody Mary English Breakfast Martini Mandarin Mimosa

CONTINENTAL BREAKFAST 13

PRESSED ORANGE OR GRAPEFRUIT JUICE

FRESHLY PREPARED PASTRIES

FRESHLY BREWED FILTER COFFEE

TEA OR HERBAL INFUSIONS

with toast and preserves

ENGLISH BREAKFAST 18

TWO EGGS COOKED TO YOUR LIKING

Dingley dell pork sausages, back bacon, Dorseen black pudding, grilled tomato and mushrooms, baked beans

add hash brown 20

FRESH JUICE WITH TEA OR COFFEE

with toast and preserves

FROM THE BAKERY 4

CROISSANT, PAIN AU CHOCOLAT OR DANISH PASTRY

SOURDOUGH, WHITE, GRANARY OR GLUTEN FREE TOAST - *with house preserves*

A LA CARTE

SELECTION OF CEREALS	4	CRUSHED AVOCADO ON RYE TOAST (VG) <i>with chilli and mint extra virgin olive oil</i>	10
PORRIDGE MADE WITH MILK OR WATER <i>plain / banana / mix berries</i>	6 / 8 / 10	THREE EGG OMELETTE <i>traditional or egg white only with your choice of fillings – ham, Gruyère, fine herbs</i>	11
COCONUT AND MIX BERRY SMOOTHIE BOWL (VG)	10	EGGS BENEDICT OR FLORENTINE/EGGS ROYALE	11/13
TWO NATIVE BREED EGGS <i>fried, boiled, poached or scrambled</i>	7	SMOKED SALMON <i>poached eggs and avocado with sourdough toast</i>	14
FRENCH TOAST <i>stuffed with cinnamon, cream cheese and caramelised apples</i>	8	GARDEN PEA <i>feta, piquillo peppers and poached egg on sourdough</i>	13
GREEK YOGHURT AND BERRIES OR HOME HOUSE GRANOLA	9		
EGG WHITE OMELETTE <i>roast butternut squash and spinach</i>	9		

SIDES 4

HASH BROWN	SPINACH	BEANS	SMOKED STREAKY BACON
BLACK PUDDING	GRILLED TOMATOES	SLICED AVOCADO	

HEALTH KICK JUICES AND SMOOTHIES

ORANGE, GRAPEFRUIT 5	CARROT, ORANGE AND GINGER 6	BEETROOT, APPLE AND MINT 6
SPINACH, APPLE, KALE, CELERY 6	COCONUT WATER, AVOCADO AND KALE SMOOTHIE 7	

TEA AND COFFEE

INDIAN, CHINESE OR HERBAL INFUSION TEAS 4.4	CAFFÈ LATTE, CAPPUCCINO, FILTER, MOCHA, AMERICANO OR DECAFFEINATED 4.4
HOT CHOCOLATE 4.4	
ESPRESSO, MACCHIATO OR RISTRETTO 3.3	