



Breakfast Menu

Slow Roasted Tomatoes with Goat's Cheese, Spanish Black Olives \$8.50

Soft Organic Acid free Tomatoes Roasted with Oregano, Goats Cheese, Spanish, Black Olives and Baby Rocket Leaves

Poached Eggs with Garden Yoghurt Dressing, Spinach, Sourdough Toast \$ 13.50 (Optional Serrano ham)

Free Range Eggs dressed with Mint and Chive Yoghurt, Sautéed Baby Spinach, Toasted Sourdough Bread and Grilled Tomatoes

Poached Eggs with hunter's sauce Optional Chorizo \$ 13.50 (Optional Chorizo)

Free Range Eggs dressed with Garlic Mushrooms, Tomato and Onion Sauce served on Toasted Sourdough Bread

Hard Boiled Eggs, Warm Asparagus, Garden Yoghurt Dressing \$13.50

Free Range Eggs dressed with Mint and Chive Yoghurt, served with Fresh Warm Asparagus and Toasted Sourdough Bread

Scrambled Eggs with Silverbeet \$ 12.50

Free Range Scrambled Eggs, Sauteed Silverbeet and Toasted Sourdough Bread

Scrambled Eggs on Tomato Jus \$ 13.50 (Optional Serrano Ham)

Free Range Scrambled Eggs , on Spanish Style Tomato Jus and Toasted Sourdough Bread

Scrambled Spanish Eggs \$14.50

Free Range Eggs with Chorizo, Garlic, Red Onion, Roasted Peppers, Spanish Black Olives Toasted Sourdough Bread

Rosemary Mushrooms \$8.5

Optional Chorizo \$ 13.50

Fresh Button Mushrooms, sautéed with Rosemary Toasted Sourdough Bread

Home made mixed berries muesli \$9.5

Sweet Muesli mixed with a Fresh Berries Selection, Mint Yoghurt, Honey and Rose Jam

Fruit platter \$9.50

Fine Selection of Pears, Apples, Grapes, Melon, Pineapple, Mint Yoghurt, Honey and Rose Jam

Fruit fingers \$9.50

Baked Pastry filled with a Cream Cheese, Dry apricot and Fig Mix, Rose Jam