



All day Brunch Kitchen opens from 8am

More like breakfast...

House made granola, natural yoghurt \$11.50 | with poached berries \$14.50

Rosewater poached strawberry & banana, pistachios \$14.50 | with yoghurt \$17.00

Busselton free range eggs on toast (fried, poached or scrambled) \$15.50 | with bacon \$18.50

Extras \$4: hash browns | roasted tomatoes | field mushrooms | avocado | sautéed spinach | chorizo | sausage

Saffron braised cherry tomatoes, sourdough toast, Parmesan \$17.50

Buttermilk pancakes with maple syrup \$15 | with mascarpone & berries \$18.50

Toasted banana bread with French butter \$9.50

Breakfast wrap, chili jam, fried egg, bacon, sausage, spinach & cheese \$13.50

Shaved ham & cheese toastie \$9.50

Bacon & egg toastie, with chili jam, cheese & baby spinach \$12.50

Roasted pumpkin, goats cheese & caramelised onion toastie \$11.50

House smoked salmon, toasted brioche, dressed greens & fraiche \$18.50

Chorizo, piquillo pimentos, dried tomato, poached egg, dill \$17.50

Sautéed mushrooms, soft fetta & baby spinach on toast \$17.50

More like lunch...

Chicken & saffron chowder, slow roasted tomato, bread \$21.50

Duck confit rilette, cornichons, baguette \$17.50

Avocado, crunchy sprouts, pomegranate molasses \$18.50

Tempura Shark Bay whiting, grilled lemon, Sml \$24, Med \$34 or Lge \$42

Greek salad, slow cooked lamb, fetta \$34.50

Grilled salt water barramundi Dijon butter, saffron potatoes, pancetta \$39.50

Angus fillet, royal blue crisps, soft onions, green beans, salsa verde \$41.50

Lamont's fish & hand cut chips, salad leaves, tartare sauce, grilled lemon \$29.50

Sides...

Peas, beans, snap-peas, nigella & dill \$10.50

Hand cut chips, rosemary sea salt \$10.50

Salad greens, buttermilk dressing \$10.50

Olives in garlic & rosemary oil \$8.50

Baguette with French Butter \$3.00 per person

Cheese with quince paste & crostini, Choice of: soft, blue Or cheddar \$16.50 each