



## All day Brunch .... Kitchen opens from 8am

### More like breakfast...

- Superfood granola, natural yoghurt \$11.50 | with poached berries \$14.50
- Coconut and honey poached pear chia bowl \$14.50 | with yoghurt \$17.00
- Buttermilk pancakes with maple syrup, sweet lime butter \$15 | with mascarpone & berries \$18.50
- Shakshuka – baked eggs, tomato and fire roasted capsicum sauce, yoghurt and soft tortilla \$18.50
- Potato and spring onion rosti, house smoked salmon, prosciutto, hollandaise \$18.50
- Crunchy panko fried eggs, avocado, caramel chili sauce, spring onion \$19.50
- Blue corn soft taco, fried eggs, avocado, tomato, mozzarella and brown butter aioli \$18.50
- Warm tomato bread, melted burrata and basil oil \$17.50
- Roast field mushroom, burrata, porcini and baby spinach on toast \$17.50
- Breakfast wrap, chili jam, fried egg, bacon, sausage, spinach & cheese \$15.50
- Bacon & egg toastie, with chili jam, cheese & baby spinach \$12.50
- Roasted pumpkin, goats cheese & caramelised onion toastie \$11.50
- Free range eggs on toast, tomato and spinach (fried, poached or scrambled) \$17.50
- Extras \$5: potato rosti | avocado | field mushrooms | chorizo | bacon | sausage | hollandaise

### More like lunch...

- Pork rilette, cumquat and whiskey marmalade, baguette \$17.50
- Tempura Shark Bay whiting, grilled lemon, Sml \$24, Med \$34 or Lge \$42
- Grilled spatchcock with charred corn salsa, nduja and ancho aioli \$36
- Strozzapreti pasta with short rib ragu, orange and thyme pangrattato \$36
- Braised lamb bastille, winter vegetable ragu, tagine flavours, yoghurt \$38.50
- Cone Bay Barramundi with zucchini spaghetti, confit tomatoes and grapefruit \$39.50
- Black Angus fillet with Yorkshire pudding, beetroot relish, charred snow peas \$41.50
- Lamont's fish & hand cut chips, salad leaves, butter sauce, lemon \$29.50

### Sides...

- Hand cut chips with rosemary sea salt \$10.50
- Rocket and hazelnut salad, orange sherry dressing \$10.50
- Sautéed greens with miso butter \$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