

La Colazione



Chianti Classico Selection Plate 22.90

Three course tasting plate of Blueberry waffles, Chianti Classico granola & Eggs benedict.

Toast with 'St. Dalfour' Sugar Free Preserves & Paris Creek organic butter 8.90

Ciabatta.
Mylor Bakery Wholemeal.
Dutch Fruit Loaf.
Gluten free Chia.

Chianti Classico Granola 13.90

Lightly toasted housemade muesli of rolled oats, sesame seeds, sunflower seeds & almonds, layered with strawberry compote & Paris Creek organic vanilla & bush honey yoghurt.

Fresh Fruit Plate 13.90

With Paris Creek organic yoghurt & St Dalfour honey.

Dr. Bircher's Muesli 14.90

With fresh apple, berries, honey & toasted coconut flakes.

Blueberry Waffles 16.50

With orange curd, maple syrup & blueberry compote.

Buttermilk & Almond Pancakes 16.50

With spiced local quince, almond brittle & amaretto cream.

Traditional Breakfast 15.90

Eggs – scrambled, poached or fried with roasted tomato, Barossa Valley bacon & chargrilled ciabatta.

Funghi in Padella 16.50

Local field mushrooms & imported wild Chanterelle mushrooms, panfried with Black Truffle butter, served on lightly toasted brioche with rocket & shavings of truffled parmesan.

Uova e Fagioli al Forno 15.90

Eggs baked with Italian sausage & cannellini beans in Neapolitan sauce, served with crisp polenta.

Salmone Affumicato 16.90

Harris Smokehouse salmon served with poached eggs, a hash brown, wilted baby spinach & seeded mustard hollandaise sauce.

Eggs Benedict 16.90

Poached eggs on toasted muffins with Barossa Valley double smoked champagne ham & hollandaise sauce.

**** We are currently serving organic, free range eggs from Meadows, Adelaide Hills S.A.****
