

THE COTTAGE BRUNCH

House Cured Smoked Salmon / Ham
Potato Blini, Rocket, Poached Eggs, Hollandaise

Oven Roasted Field Mushroom, Stenby Goats Cheese,
Balsamic Glazed Eshallots, Spinach and Pine nuts

Herbed Spätzle, Serrano Ham, Spinach,
2 Poached Eggs and Salsa Verde

Apple Wood Smoked Pork Belly, Caponata Siciliana,
Sweet Potato and Pumpkin Seed Rosti, Apple Gel

Home Made Toulouse Sausage, Fried Gnocchi
Confit Cherry Tomatoes, Roast Capsicum, Baby Spinach

The Cottage Breakfast

Home Made Toulouse Sausage, 2 Poached Eggs, Salt Roasted Tomato
Moroccan Lamb Breast and Toasted Focaccia

ALL MEALS \$21

Sweet Crepes with Caramelised Orange and Butter Sauce, Macerated
Strawberries And Whipped Mascarpone **\$17**

Extras \$5 Each

Mushrooms, Tomato, Haloumi, 2 Eggs, Hash Brown, Hollandaise

PLEASE ADVISE OF ANY DIETARY REQUIREMENT