

# Brunch

## Free Range Eggs \$14 (Gf option available)

Poached, fried or scrambled (+\$2 for scrambled)

Served with sourdough toast and butter

+bacon \$6 / +slow roasted tomato \$4 / +avocado \$4 / +mushroom \$6 / +baked beans \$6

## Cinnamon French Toast \$17 (Gf option available)

Made with house baked pain de mie served with orange blossom youghurt and fresh fruit

## Avocado Toast \$19 (Gf option available) (DF)

Smashed avocado on sourdough, tomato & charred corn salsa with poached egg

## La Crêpe Complète \$17

Ham, fried egg and Gruyère filled crêpe served with side salad

## Mushroom Duxelles Crêpe \$19 (Veg)

Sautéed mushroom duxelles, spinach and Gruyère filled crêpe served with side salad

## Chicken & Leek Crêpe \$24

Sautéed leek, poached chicken, roasted tomato and brie served with side salad

## Croque Monsieur \$17

Ham, Swiss cheese, dijon mustard and bechemel toasted sandwich

(**Croque Madame**- add fried egg \$3)

## Ham Hock Croquettes \$24

Served on house made baked beans in sauce tomate and a fried egg

## Chilli Prawn Pasta \$28

Local King Prawns with harissa, garlic and lemon linguine

## Chicken & Citrus Salad \$25 (Gf)

Pan seared, sous vide chicken breast served on a citrus salad with candied walnuts and feta

## Steak Sandwich \$28 (Gf option available)

Black Onyx Ranger Valley rump, aioli, caramelised onion, Swiss cheese and salad on house baked ciabatta with side of frites

## Steak a la Minute \$32 (Gf)

Black Onyx Ranger Valley rump served with frites, salad and your choice of sauce- red wine jus, mushroom or peppercorn