

# **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*

*Home Made Toulouse Sausage, Fried Gnocchi  
Oven roasted 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**

***Extras \$5 Each***

*Mushrooms, Tomato, 2 Eggs,  
2 Slices of Home Made Focaccia*

**PLEASE ADVISE OF ANY DIETARY REQUIREMENTS**

## **DRINKS**

Freshly Squeezed Orange Juice	\$8
Milkshakes - Chocolate, Strawberry, Vanilla, Caramel	\$7
Smoothie - Berries, Banana, Milk and Honey	\$8
Apple/ Orange / Tomato Juice	\$6
Coke/ Coke Zero/ Lemonade/ Lemon Squash/	\$6
Ginger Ale/ LLB	
Sparkling Mineral Water 750 ML	\$8

### **Tea & Coffee    All \$4.50            Mug \$6**

Short Black, Long Black, Cappuccino, Flat White, Latté, Macchiato,  
Hot Chocolate ( White or Dark), Piccolo, Chai Latte.

English Breakfast, Earl Grey, Chai Leaf, Green, Chamomile, Wild Berry Fruit,  
Peach, Peppermint, Lemongrass & Ginger

### **Tranquil T    from Ceylon, Sri Lanka    All \$5.00**

Pomegranate, Soursop, Jaffa Mango, Orange pekoe

**Extras:** Soy Milk, Lactose Free, Extra Shot \$1

Flavours: Caramel / Vanilla \$1.50

**One Bill Per Table**