

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