

# ~ THE PANTRY ON EGMONT ~

## ALL DAY DINING

House made granola - \$16 (vegan, gf option)

with warm coconut and cinnamon rice pudding, poached pears, blueberry compote and fresh strawberries

French toast -\$19

lemon curd, blueberry compote, vanilla bean ice cream, anzac biscuit crumble  
add bacon +5.5

Smash pumpkin on sourdough \$18.5 (vegan and gf options)

feta, pickle onion, chimichurri, smoked sunflower and pepita seeds  
add poached eggs +5 / add bacon +5.5 / add hash brown +3 / sub gf bread +2

Eggs on sourdough toast- \$12.5 (gf option)

poached, scrambled, or fried, garnished with rocket, pecorino and extra virgin olive oil

Add sides

bacon / jalapeno kransky -5.5

avocado / haloumi- 5

mushroom / tomato- 4

hash brown 3.5

Falafel plate -\$18.5 (vegan, gf option)

hummus, mixed grain tabbouleh, pickled vegetables, pine nuts and turkish bread  
add fried egg +2.5 / add haloumi +5 / sub gf bread+2

The Egmont burger \$20

beef patty with cheddar cheese, lettuce, tomato, onion, pickle, special sauce and side fries  
add bacon +2 / add fried egg +2.5 / sub gf bun +2

Chickpea and quinoa burger \$20 (vegan and gf options)

with cheddar cheese, lettuce, tomato, onion, pickle, special sauce and side fries  
add bacon +2 / add fried egg +2.5 / sub gf bun +2

Hawthorn salad \$17.5 (GF, vegan option)

mixed grains, feta, carrot, pickled onion, dukkah, fresh herbs and leaves with a coconut yoghurt and orange blossom dressing  
add falafels \$5 / add haloumi \$5

House made gnocchi \$24

roasted pumpkin and sage, toasted almonds, feta, pecorino and rocket

Bowl of fries \$8

with chutney and aioli

