

~ THE PANTRY ON EGMONT ~

House made granola - \$16 (vegan and gf options +2)

Coconut chai panna cotta, natural yoghurt, banana, apricot and strawberry

French toast -\$19

Pistachio cream cheese, raspberry compote, house made vanilla bean ice cream
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 +3.5 / 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 4.5

tomato- 4

hash brown-3.5

Falafel bowl -\$19.5 (vegan, gf option)

Red pepper and walnut hummus, mixed grains, zucchini, dukkah,
Turkish bread and fresh herbs with a mild harissa dressing
add fried egg +2.5 / add haloumi +5 / sub gf bread+2

The Egmont burger \$22 – grilled chicken or 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 \$21 (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 \$18 (GF, vegan option)

Roast pumpkin, green beans, black beans, cherry tomato, feta, pickled red onion, smoked almonds and salad leaves with a lemon citrus dressing
Add grilled chicken \$6 / add haloumi \$5 / add avocado \$5

House made gnocchi \$25

In a truffle cream sauce with swiss brown mushroom,
hazelnuts, pecorino and rocket
add poached egg \$2.5

Sides \$8.5

Bowl of fries with chutney and aioli

Rocket with pecorino, pickled onion and dukkah

