



— ESTATE —
SOUTHERN HIGHLANDS
CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

Breakfast

*Savoury breakfast served with PepperGreen Estate Extra Virgin Olive Oil emulsion
All breakfasts are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil*

Served daily until 10:45am

House made warm crumpets, poached eggs, spinach, 28
smoked rainbow trout and salmon pearls (A)

Potato rösti, bacon, roast tomatoes and poached eggs (GF, LF) 26

Gruyère three egg omelette, rocket 26
and sourdough toast (V)

Spanish baked eggs with chorizo, harissa 26
and sourdough toast

Blue swimmer crab omelette with beurre noisette, 29
sourdough toast and crème fraîche (I)

Twice baked gruyère soufflé with roast tomatoes, 28
sourdough toast and rocket salad (V)

French crêpe with date, ricotta and vanilla filling, 25
orange and cinnamon syrup, coconut granola

Add Extra

Toast 3.5 Smoked rainbow trout (A) 7

Eggs, Bacon, Chorizo, Potato Rösti, Mushrooms, Roast tomato, Avocado 5

Allergies

GF- Gluten Free/ LF- Lactose Free/ V- Vegetarian/ VG- Vegan/ Nuts/ Seeds

Seafood Origin

(A) Australian (I) Imported (M) Mixed Origin

***10% surcharge applies on Saturdays, Sundays and public holidays *Sorry, no split bills**

