

breakfast

MENU

Free range eggs and double smoked bacon on farmhouse toast (GFO, DFO)

22

eggs cooked your way (poached, fried, scrambled), farmhouse sourdough,
house made cultured butter, bush tomato relish

Eggs Benedict (GFO)

26

poached free range eggs, double smoked bacon, farmhouse sourdough
finished with a house made apple cider hollandaise sauce.

Peppers Big Breakfast (GFO,DFO)

32

free range eggs cooked your way, (poached, fried, scrambled), double smoked bacon, farmhouse sourdough, buttered field
mushroom, tomato salsa, wilted spinach, wagyu beef rissole and bush tomato relish

Smashed Avocado (V, GFO, DFO, VGO)

26

farmhouse sourdough, toasted, topped with smashed avocado, fresh tomato salsa
finished with native seed and poached free-range eggs.

Buttermilk Pancakes (V)

22

fluffy pancakes topped with caramelised banana, house made chocolate ganache,
native berry compote, maple.

House-toasted Granola (V)

21

toasted almond granola served with peach infused greek yoghurt, grilled peach, toasted coconut, rhubarb compote.

Acai Power Bowl (V, GF, VGO)

22

banana sliced, blueberries, kiwifruit, strawberries, trail mix, toasted coconut.

Add on to your breakfast - \$6 each

double smoke bacon

avocado

buttered mushrooms with native thyme

fried tomato

free range eggs

homemade beans

wagyu beef rissole

A 15% surcharge applies on public holidays. This surcharge applies to all food and beverage items on public holidays.

legend: (gf) gluten free, (gfo) gluten free option, (df) dairy free, (dfo) dairy free option, (v) vegetarian, (vg) vegan, (w) wellness

Seafood Legend: (A) Australian | (I) Imported | (M) Mixed Origin