



MENU



Includes

ONE hot menu item and Barista
Coffee & Tea

* Upgrade options, specialty beverages, juices
or sides will be charged at listed pricing

In-House Guests

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

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

Eggs Benedict (GFO)

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

Smashed Avocado (V, GFO, DFO, VGO)

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

House-toasted Granola (V)

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

Upgrade your breakfast for \$5 per person

Buttermilk Pancakes (V)

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

Acai Power Bowl (V, GF, VGO)

Sliced banana, blueberries, kiwifruit, strawberries, trail mix and toasted coconut.

Upgrade your breakfast for \$10 per person

Peppers Big Breakfast (GFO,DFO)

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

Add on to your breakfast - \$6 each

double smoked bacon

fresh avocado

buttered mushrooms with native thyme

fried heirloom cherry 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