

BREAKFAST 7-11.30

MINI BANANA LOAF | blackberry butter | vanilla | hazelnut crumble \$7

ACAI BANANA & BERRY SMOOTHIE BOWL | homemade buckwheat granola
mango | apple | strawberries | chia seed | coconut \$14

NOURISH | Ancient rice | halloumi | kale | cherry tomatoes | marinated pumpkin | poached
egg | avocado | spiced seeds | almond hummus \$22

CORN & ZUCCHINI FRITTERS | bacon | poached eggs | tomato relish | mustard cress |
avocado | dill & yoghurt | salsa verde \$18

EGGS BENE | hollandaise | smoked salmon | sliced leg ham | bacon- \$18

BIRCHER MUESLI | pistachio | poached pear | seasonal fruit | nut & seed crunch
yoghurt | raw raspberry sauce | local honeycomb \$16

LOCAL MORAL CREEK MUSHROOMS | hot smoked trout | goat feta | kale | toasted seeds
| house baked stout & rye sourdough – \$22

PALEO FEAST | slow braised beef | marinated pumpkin | baked tomato |
avocado | 3 poached eggs | spinach | bacon | balsamic glaze -\$23

RED HILL AVOCADO | goat feta | lemon | dukkah | capsicum chilli jam | stout & rye
sourdough \$19 + poached Eggs- \$22

SAGO, CHIA & COCONUT PUDDING | local honey | toasted brioche | almond crumble |
fresh berries | burnt coconut caramel | mint sorbet \$16

BACON & EGGS OF YOUR CHOICE | house baked sourdough-\$14

LV'S BIGGY w eggs | roasted tomato | bacon | beans | feta hash cake | sausage |
mushrooms | sourdough \$23

HOUSEBAKED BREADS Fruit & nut loaf | cherry jam \$8

-Sourdough | seasonal jam \$6 / Gluten free loaf | seasonal jam \$7