

GALLERY BREAKFAST

(Served from 7am to 12.00pm)

Continental breakfast buffet (available until 10:30am)	17.50 GF*
Comte and smoked ham croissant	13.00
Craig's Selected continental basket / butter and spreads /orange juice and coffee	18.00
Dr Marty's crumpets with Cunliffe spreads, vegemite, honey	12.50 V
French Fruit Toast / whipped ricotta / honey	14.50 V
Pancakes / fresh fruits / cream / maple syrup	13.50 V
Steel cut porridge / poached fruit compote	12.50 V
Ritas' Home made muesli / poached fruit compote /yoghurt	12.50 V
Scrambled eggs /chilli /smoked trout /dill /sourdough	18.50 GF*
Gravadlax /potato blinis /sunny side up free range egg	19.50
3 cheese omelette /fresh herbs /toasted sourdough	18.50 V/GF*
Bruschetta of toasted mushrooms /poached egg /truffle oil	19.00 V/GF*
Huevos madrilenos/black pudding/beans/chorizo/baked egg	18.50
Shakshuka/baked beans/fetta/baked eggs/flatbread	18.00 V/GF*
Eggs anyway you like/sourdough	13.00 V/GF*

Craig's Eureka Breakfast

Eggs any way you like,
Local bacon, mushroom, grilled tomato,
sausage and sourdough 21.00 GF*

BREAKFAST SIDE ORDERS

Extra egg	4.00	Marinated Meredith goats fetta	4.00
Half avocado	5.00	Toasted Turkish bread	4.00
Bacon rashers	5.00	Wilted spinach	4.00
Roasted truss tomatoes	4.50	Gravadlax of salmon	5.00
Baked beans with Black pudding/chorizo or vegetarian beans 4.00			
Country style small good's breakfast sausage 4.50			
Mushrooms in fused with thyme and garlic 4.50			

V = Vegetarian, GF = Gluten Free GF* = Gluten Free on request

Head Chef: Scott Alsop

Consultant Chef: Ian Curley