

BREAKFAST FROM 9AM-11AM

GF Gluten Free | **GFA** Gluten Free Alternative | **DF** Dairy Free | **DFA** Dairy Free Alternative | **V** Vegetarian | **VA** Vegetarian Alternative | **Ve** Vegan | **VeA** Vegan Alternative | **N** Nuts | **S** Sesame

BREAKFAST BOWL | 20 GF|DF|Ve|N roast rhubarb, coconut yoghurt, chia seed pudding & granola

BACON BUTTIE | 20 DF fried egg & tomato chilli jam

HOT-SMOKED FISH HASH | 25 GF crème fraiche, poached egg & fresh herbs

FRESH AVOCADO | $25\,\mathrm{GFA}\,\mathrm{DF}\,\mathrm{IV}\,\mathrm{IN}$ to a sted sour dough, soft poached eggs, rocket & dukkah

SCRAMBLED FREE-RANGE EGGS GFA | DFA hot sauce, Asian greens & crispy shallots | 22 Riverstone greens, parmesan & truffle oil | 24 bacon <u>or</u> hot-smoked salmon | 25 bacon & hot-smoked salmon | 30

ADD AN EXTRA SIDE TO YOUR BREAKFAST

Bacon 7 | Hot Smoked Salmon 7 | Sautéed Potatoes 6 | 2 Poached Eggs 6

CAKES & TARTS

GOOSEBERRY & BLACKCURRANT SHORTCAKE, vanilla bean ice cream | 13.50 v RHUBARB LOUISE CAKE, vanilla bean ice cream | 13.50 v SLOW-COOKED CARROT CAKE, natural yoghurt | 13.50 v CHOCOLATE SOUR CREAM CAKE, blackcurrant ice cream | 13.50 v CHERRY FRANGIPANE, strawberry sorbet | 13.50 v N

SWEET & SAVOURY SCONES served with Riverstone jam or chutney | 7.50 (baked daily – limited availability)

We are more than happy to cater for those with specific dietary requirements.

Please speak to our wait staff who can assist you with your options.