

Sunday Menu.

Brunch / Light Meals / Main Meals / Desserts: available 9am - 3pm

Toasts and Preserves / grilled breads / house-made preserves **9.5**

Granola / fig & almond / market fruit / natural yogurt / your choice of milk **13.5**

Eggs, any way / wholegrain toast / tomato relish **12.5** (g.f available)

Waffle / market berries / maple / praline / vanilla mascarpone. 1 x waffle **14.5** / 2 x waffle **17.5**

Folded Eggs / multigrain sourdough toast / house-made labneh / lemon & herbs **16.5**

Breakfast Bowl / poached eggs / carrot puree / greens / seeds & nuts / grilled haloumi / Sicilian pesto **18**
(g.f and d.f available)

'Deans' Breakfast / eggs / smoked bacon / potato rosti / roast tomato / pork sausage / toast / relish **23.5**
(G.f available)

Sides - double smoked Bacon **5.5** / Smoked Akaroa Salmon **6.5**

Bruschetta:

Prosciutto / marinated artichoke / feta creme fraiche / Sicilian pesto **15.5**

Smoked Salmon / herb & lemon labneh / red onion & caper pickle **16.5**

Caprese Beef Burger / brioche bun / marinated tomato / mozzarella cheese / basil pesto / polenta chips **22**

Ploughman's Lunch- glazed ham / cheddar cheese / relish / grilled breads / aioli / fruit (g.f available) **24**

Parmesan & Tarragon Chicken Schnitzel / green bean & almond salad / herb aioli / olive tapenade **24**

White Chocolate & Bay Panna Cotta / late summer berries / elderflower gel (g.f) **12**

Affogatto: organic espresso / vanilla ice cream / biscotti / praline **10**

Sides / Breads / Cheeseboard: available 9am - 4pm

Grilled Breads / House-made hummus, olives, dukkah **12.5**

Hand-cut agria Wedges / tomato sauce aioli **9.5**

French Fries / tomato sauce / aioli **8.5**

Polenta Chips / parmesan / aioli **9.5**

Cheese / relish / seasonal fruit / toasted breads **14**

Please also ask for our selection of cabinet treats