

## **baa breakfast**

white chocolate mousse, three types of macerated berries	21.00
chilled chocolate tart, nutty brittle and blueberry meringue	23.00
lemon and olive oil cake, coconut cream, fennel seed lf	19.00
egg on blue wren sourdough toast – cooked your way – poached, fried or scrambled	gfo lf 14.00
eggs baa-benedict, ham or bacon or smoked salmon, wilted spinach and hollandaise sauce	gfo 27.00
mushrooms in mustard and cream on toast, fried egg	gfo lf 22.00
fried tomatoes on toast, whipped feta and chilli oil	gfo 23.00
black pudding, with bubble and squeak	gfo lf 18.00
prawn cocktail, with bloody mary cocktail sauce	gfo lf 31.00
bread with beetroot and goats cheese, house seasoning	20.00
asparagus and mozzarella fritters, spiced yoghurt	23.00
chicken liver pate on toast, with devilled, grampians eggs	19.00
extras – bacon, snags, avocado, mushroom, smoked salmon, spinach, hash browns	each 6.00

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flat white, latte, cappuccino, long black, espresso, chai – oat, almond, soy or regular milk	6.00
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baa-loody mary, mimosa, prosecco, peach bellini, irish coffee	17.00
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we apologise, dishes cannot be varied | we are dedicated to accommodating all allergies | public holiday dining with incur a 15 per cent surcharge

