



A FIVE STAR WINERY

BREAKFAST MENU

400gm char grilled Boerewors style pure pork and fennel sausage coil with South African style pap and a traditional spicy chakalaka sauce	19.90 GF		
Char grilled brown sugar and lime glazed ham steak with fried free range egg, grilled halloumi cheese and fresh caramelised pineapple	18.90 GF		
Toasted Waffles with Redlands strawberries, real maple syrup, whipped cream and strawberry gelati	18.90 VEGO		
Gingerbread pancakes with caramelised banana, warm toffee sauce and a salted peanut brittle ice-cream	18.90 VEGO		
Our own house smoked salmon stack with Huon salmon, cold smoked using Sirromet barrel chips by chef Matt Dallison, with avocado and feta, rosti potato and watercress mayonnaise	21.90		
Vegetarian Breakfast Scrambled free range eggs, roast tomato, asparagus, spinach, handmade potato rosti, garlic mushrooms, homemade baked beans, grilled haloumi, avocado and toasted English muffin	20.90 21.90 GF VEGO		
Big Breakfast Scrambled free range eggs, lightly smoked bratwurst sausage, double smoked chriberg bacon, homemade baked beans, roast tomato, handmade potato rosti, garlic portobello mushrooms and toasted English muffin	22.90 23.90 GF		
Eggs Benedict Poached free range eggs on toasted sour dough, spinach & hollandaise			
Avocado	18.90/19.90 GF VEGO	Smoked Huon Salmon	21.90/22.90 GF
Ham	19.90/20.90 GF	Chriberg double smoked Bacon	20.90/21.90 GF
'The Once in a Lifetime' Breakfast Steamed fresh half lobster, our own smoked salmon, asparagus, truffle, Soft poached eggs, Australian salmon caviar, toasted English muffin and hollandaise	49.90 50.90 GF		
Creamy garlic and herb button mushrooms on toasted sour dough with rocket, semi dried tomato and curd	19.90 20.90 GF VEGO		



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All meals are Gluten Free when served with gluten free bread (except waffles)

SIDES

Sourdough toast (2 slices)	4.50	Homemade baked beans GF	3.50
Gluten free toast (3 slices)	4.50	Grilled tomato (2 halves) GF	3.50
Smoked chriberg bacon (3 slices) GF	7.50	Smoked salmon GF	7.50
Black pudding (4 slices)	4.50	Eggs: Poached, fried or scrambled GF	6.00
Smoked bratwurst sausage GF	4.00	Garlic button mushrooms GF	6.50
Avocado half GF	3.00	Grilled haloumi with lemon (3 slices) GF	5.50
Italian Pure pork sausage GF	4.50	Goat's curd GF	6.00
Handmade potato rosti	1.50	Potato Cake GF	1.00

One bill per table

Any alterations to the menu items listed, including changes of egg cooking style, attract a \$1.50 charge

Credit Card Payments attract a 2% surcharge

Tables of over 14 will require to be on a set breakfast menu

Executive Chef: Andrew Mirosh



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SPARKLING WINE

		Glass	Bottle
Sirromet Love My Sparkling Rosé, NV	Granite Belt, QLD	8.9	35.9
Sirromet Vineyard Selection Chardonnay Pinot, NV	Granite Belt, QLD	9.9	42.9
Sirromet Signature Collection Petit Verdot, 2011	South East Australia	11.9	54.9
Sirromet Signature Collection Pinot Chard. 2008	Granite Belt, QLD	11.9	54.9
Charles Heidsieck Brut reserve	NV Reims, France		130
Louis Roederer Brut premier	NV Reims, France		130
Billecart Salmon Brut reserve	NV Mareuil-Sur-AY, France		130
Bollinger Brut Cuvee	NV AY, France		130
Piper Heidsieck Brut Rose (1 bottle only)	NV Reims, France		130
Krug Grande Cuvee Brut	NV Reims, France		450

Full wine and beverage list is available

SOFT DRINKS & JUICES

San Pellegrino Sparkling mineral water 1L	9.9
San Pellegrino Sparkling mineral water 500ml	5.5
Acqua Panna spring water 500ml	5.5
Soft drinks- Coke, Zero Coke, Lemonade, Lemon Squash,	4.5
Lemon Lime and Bitters, Ginger ale, Tonic, Soda	4.5
Juice – Apple, Orange, Pineapple, Tomato	4.5
Iced coffee, Iced Tea, Ice chocolate	6.5

HOT BEVERAGES

Free flowing filter Coffee/ Tea	5.0pp
Espresso Coffee by Di Manfredi	4.5
Decaf, Double Shot, Soy Milk, Mug	0.5 extra
Hot chocolate	5.0
Mocha	5.0
Chai Latte	5.0
Babycino	1.5
Leaf Tea by Pickwicks	4.5
Vienna coffee or Affogato	7.9
Liqueur Coffee or Affogato <i>with your choice of liqueur</i>	12.9

One Table One Bill

Credit Card Payments attract a 2% surcharge. 150ml wine in a glass – approx. 1.5 standard drinks

Executive Chef: Andrew Mirosch