

BREAKFAST

8AM – 11.30AM

Morning burger (ask for GF)

bone marrow butter on Sciacatta, lettuce, grilled tomato, bacon, fried egg, w chipotle mayo

Avo mash (v, gf)

grilled corn, cherry tomato, fetta, mint, pomegranate, pomegranate dressing and dukka on charcoal gf bread

Winter smoked pork risotto (gf)

shallots, bacon, parmesan cheese, spinach and green peas

Morso bowl (gf)

avocado, edamame, wakame, black and brown rice, gin cured trout, wasabi mayo, grilled broccolini, soy dressing and mixed seeds

Folded green eggs (ask for GF)

basil pesto, seasonal greens, fetta, bone marrow butter on Sciacatta

18 **Truffle mushroom (ask for GF)** 21

truffle oil scrambled eggs with sauteed wild mushroom, shallots, chili with rye toast

18 **Trout toast (df, ask for GF)** 20

gin cured trout, wakame, avocado, spinach, miso nut butter, poached egg on soy linseed toast

21 **Eggs on toast** 13

poached / scrambled / fried

24 **Toasts** 7

rye sourdough / soy linseed / Sciacatta / fruit toast / charcoal gluten free bread add 2.5

18 **Sides**

bacon • 5 chorizo • 6 halloumi • 5.5
avocado • 4.5 fetta • 4 extra egg • 3

wilted spinach • 5 grilled tomato • 5

sautéed wild mushroom • 6