

Breakfast Menu

Served Daily between 7am-12pm

Due to the current circumstances, our Menu's and Opening Hours may vary. Please call (03) 5334 4744 to confirm.

Offering a large selection of healthy breakfast options to kick start your day. GFO (Gluten free option available) Charges may apply.
G (Gluten free) V (Vegetarian)

Croissant

House made berry jam & butter . . . \$9

Virginian ham, tomato & tasty cheese. . . \$12

Toast . . . \$9

Ballarat baked sourdough, fruit loaf, white or wholemeal
Choice of: House made lemon butter, jam, marmalade, Vegemite,
honey or peanut butter.

Gluten free bread available, made in-house 2.5

Banana & Date Bread . . . \$15

Warm house made bread served with butter and cinnamon sugar

Pink Granola . . . \$17.5

House made with a coconut yogurt panna cotta, poached fruit &
your choice of milk.

Bircher Muesli . . . \$18.5

Oats soaked in almond milk, orange juice, chia & assorted fruits.
Served warm with poached fruits & house seed mix.

Wild Rice Pudding . . . \$18.5

Coconut milk infused organic wild black rice, served warm with
poached fruits & vanilla spiced chai labneh. V GFO

Pancakes

Stack of three served with cream or ice cream.

Lemon butter & cinnamon sugar . . . \$18 or

Fresh mixed berry compote & maple syrup . . . \$19

French Toast

With crisp bacon & maple syrup . . . \$20

Sweet berry compote & maple syrup . . . \$19 V GFO

Breakfast Bun . . . \$16

Fried egg, bacon with house made relish and tasty cheese.

Eggs on Toast . . . \$14

Eggs cooked your way: poached, scrambled or fried, on 1816
sourdough toast. V GFO

Country Breakfast . . . \$29

Eggs cooked your way with local lamb and honey sausages,
roasted tomato, mushroom, bacon & relish on 1816 sourdough
toast. GFO

Eggs and Hollandaise

Poached eggs house made hollandaise on toasted English
muffin. GFO

Benedict: Grilled Virginian ham . . . \$19

Florentine: Wilted baby spinach . . . \$19

Canadian: Tasmanian smoked salmon . . . \$22

Seasonal Greens with Haloumi . . . \$24

Sautéed seasonal greens, grilled haloumi cheese, poached egg &
beetroot cream, served with house made tomato relish & toasted
ciabatta. V GFO

Gobi Tikki (Cauliflower Fritters) . . . \$24

Cauliflower fritters mixed with fresh herbs & Persian fetta. Served
on a bed of rocket with two poached eggs, fetta, avocado smash
& finished with our house made chilli jam. V GFO

Pancakes

Stack of three served with cream or ice cream.

Lemon butter & cinnamon sugar . . . \$18 or

Fresh mixed berry compote & maple syrup . . . \$19

French Toast

With crisp bacon & maple syrup . . . \$20

Sweet berry compote & maple syrup . . . \$19 V GFO

Breakfast Side Orders

House made chilli jam or relish 2 each

Extra egg 3 each

Wilted baby spinach | Hollandaise (House made) | Berry compote |

Fetta/Haloumi | Cauliflower fritta 4 each

Berry compote 4.5 each

Avocado | Roasted tomatoes | Mushrooms | Lamb & honey

sausages 5 each

Bacon | Smoked salmon | Spanish style chorizo baked beans 6
each

Our local suppliers are:

Meredith Dairy, 1816 Bakehouse, Buninyong Bakehouse, Ballarat Mushroom Farm, Yendon Gourmet Tomatoes, Ballan
Local Butcher: Lamb, Elm Grove Farm: Free Range Eggs, Sinclair Meats: Chicken, Beef & Pork.