

Breakfast Menu A la carte

Handcrafted grilled sourdough, avocado, scrambled eggs, rocket leaves, marinated fetta & Bendooley Estate Pistachio Dukkah* (<i>gfo,v</i>)	27
Eggs Benedict with leg ham, English muffin, baby spinach, poached eggs & hollandaise sauce (<i>gfo</i>)	28
Chorizo, grilled capsicum, shallot, mushroom & cheddar omelette (<i>gf,v,o,dfo</i>)	24
Basil pesto, oven-roasted cherry tomatoes & stracciatella on quinoa toast (<i>gf,v,dfo</i>)	25
Waffles with whipped ricotta, caramelised banana & blueberries (<i>v</i>)	24

(gf) Gluten friendly (gfo) Gluten friendly option (v) Vegetarian (vg) Vegan (df) Dairy free

Some dishes can be amended to suit dietary requirements. Please let your waiter know if you have a food allergy.

Gluten friendly or gluten-friendly option: ingredients used in dishes marked gf are gluten-free, dishes marked gfo have the option to be served gluten-free. However, we are a flour rich environment and although we have taken every precaution in our execution of this menu, it is possible that some cross contamination may occur.

Please note a 15% surcharge applies on public holidays. | 1.05% surcharge on all card transactions.

* Bendooley Estate products are available to purchase from the Estate Cellar Door or the Bendooley Estate Larder in Bowral.