

Breakfast

(9.00am-11.30am)

Our current menu highlights small-batch, house made goods and hyper seasonal produce. All fish is Good Fish accredited and sourced locally from Fair Fish SA, filleted and smoked on site.



Gardener's Harvest

Poached free range eggs, rosemary roast mushrooms, beetroot hollandaise, pickles and ferments, slow cooked organic sweet potato, fresh leaves and house baked fennel seed toast. 23

Chilli Scrambled Eggs

Athelstone Butcher smoked bacon, herbed potato hash, salsa verde mayo, herb salad and charred sourdough. 24

Local Greens and Grains

Braised local freekeh and barley, house made Persian feta, charred beans and broccolini, whipped cauliflower and almond with an onion fried egg. 21

Wood Smoked South Australian Fair Fish

Cultured cream, fresh leaves, Riverland avocado, preserved vegetables, onion vinaigrette and sourdough. 24

Ploughman's Breakfast

TDM pork meatball, house made haloumi, liver pate, smoked bacon, seasonal relish, pickled and fermented vegetables, fried egg and sourdough. 25

Baked Eggs

Poached free range eggs in house made baked beans, chilli, spring herbs, pangrattato, cultured cream and charred sourdough. 22

Butter Baked Crumpet

Yoghurt foam, honeycomb, pomme fruit and vegetable skin treacle. 18

'To Finish'

Sourdough panna cotta, local citrus, almond praline, caramelized sourdough crumb and petals. 12

Additions

Bacon, our haloumi, smoked S.A. Fair Fish, pork meatball, baked beans - \$5 each

Herb and potato hash, half Riverland avocado, roast mushrooms, whipped feta- \$4 each

Free range egg, grilled bread, beetroot hollandaise, roast sweet potato, house-made tomato sauce - \$3each

10% Surcharge applies on Public Holidays