

BRUNCH

Saturday - Sunday, 10:30am - 2:30pm

COCKTAILS

CIDER-OSA

dry cider - seasonal juice
9

HER ELDER'S FLOWER

st. germain - lemon juice - dry cider - 2oz
10

BLOODY CAESAR

horseradish - worcestershire - pickle - 2oz
9

STARTERS

NATURAL YOGURT

preserved blueberries + rhubarb - walnut oat granola - bee pollen
7

SCOTCH EGG

farmer's sausage - organic egg - nightshade gentleman's relish
7

BLUEBERRY SALAD

spicy greens - poppyseed dressing - walnut oat granola
8

SMOKED SOCKEYE SALMON

ricotta - pickled onion - dill - radish - rye toast
9

● gluten free

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MAINS

BREAKFAST SANDWICH

organic fried egg - cheddar - bacon - english muffin - spicy sauce - potato hash
11

GRAIN BOWL

quinoa - lentils - carrot - kale - walnut pistou - hemp - cabbage - organic poached ●
eggs
14

BELGIAN WAFFLE

blueberries - maple syrup - whipped cream
13

DUCK HASH

duck confit - sweet potato - spinach - pumpkin seed - béchamel - sunny side duck egg
16

ORGANIC POACHED EGGS

asparagus - mushrooms - lemon pepper croutons - lobster hollandaise
18

SIDES

PERTH COUNTY BACON

naturally raised
nitrate free ●
5

BREAKFAST SAUSAGE

Berkshire pork ●
5

POTATO HASH

onion jam ●
5

TOAST + BUTTER

4

● gluten free