

# Autumn Brunch Menu 2024

Brioche French toast, banana, salted caramel, hazelnut 22

Pancakes, lemon curd, meringue, lemon sugar 22

House cured salmon, rye, egg, creme fraiche, avocado 28

Eggs benedy, mortadella, hash brown, spinach, hollandaise 26 gf

Zucchini fritters, Labne, Meredith goats cheese, romesco, mint salad 25 v gf

Fried chicken, waffles, bacon, maple syrup 27

Eggs your way, belly bacon, tomato, hash brown, avocado, sausages 28

Fried egg & salt bacon roll, relish, cheese, salsa verde 14

Mushrooms, fried egg, cauliflower, pesto, chilli oil 22

Chicken cotoletta, cauliflower, raisins, capers 35

Wedgetail eagle farm goats cheese haloumi, baba ganoush, fennel 22

Cheese burger, pickles, ketchup, hand cut fries \$22

Beetroot, hazelnut, truffle honey 22 v

Sticky date pudding, salted caramel, Vanilla \$18

## Extras

Salt Kitchen sausages 5 roasted cherry tomato 4

Hash Brown 5

Bacon 4 Hollandaise 3 Mushrooms \$5

Bottomless brunch \$55 breakfast, coffee, bottomless mimosas

