



Breakfast

Frittata of caramelized shallots basil bell peppers goat cheese and prawns served with hash browns toast and tomato chutney
\$16.50

Classic plate 2 eggs any way with bacon or sausage toast and hash browns
\$10.95

Toasted in house made cranberry English muffin with thick cut bacon oven dried tomato's topped with 2 poached eggs and garnished with a cranberry citrus hollandaise served with hash browns
\$14

Thick cut mascarpone stuffed French toast with double smoked bacon and a red grape and maple compote
\$12

Yam hash in a sweet yellow coconut curry with pumpkin seed fresh cilantro, shallots and soft poached eggs served with naan
\$12

Potato hash with maple sausage bacon mushrooms peppers leeks poached eggs and finished with aged cheddar and a tomato chutney
\$14.50

Yogurt parfait with fresh fruit and granola
\$10

Lodge made pancakes with pineapple compote and maple syrup
\$11