

RESTAURANT & BAR

eighteen fifteen

BREAKFAST

TOAST AND PRESERVES - your choice of spreads with butter on our house made five grain or white milk loaf	8.-
SEASONAL FRUIT SALAD with fresh mint and organic yoghurt	12.-
HOUSE MADE MUESLI with local grains and organic yoghurt	10.-
TOASTED QUINOA PORRIDGE made with almond milk, roast apple and cinnamon spiced pecans GF DF Add organic coconut yoghurt V	14.- 3.-
BUTTERMILK HOTCAKES served with blueberry maple preserve and lemon curd	15.-
FREE RANGE EGGS "YOUR WAY" served on house made 5 grain or white milk loaf	13.-
FREE RANGE EGGS BENEDICT, OR FLORENTINE served on toasted English muffins	15.-
Eggs Montreal with house cured salmon	17.-
Add on hash brown +2.-	
ROAST CARROT FALAFEL , coconut yoghurt and dukkah with pickled chilli and herb salad V GF DF Add poached egg +2.-	17.-
FRIED CAULIFLOWER in a coconut and tamarind sauce, with green beans, spiced peanuts and fresh herbs V GF DF Add fried egg +2.-	18.-

SIDES

Side organic yoghurt	3.-
Roast tomato, wilted spinach, mushrooms or hash browns	5.-
Extra slice of toast or hollandaise	2.-
Free Range streaky bacon	6.-

GF Gluten free options are available