

# BREAKFAST MENU

9.00–11.30am weekdays

9.00am–12.00pm weekends

## breakfast for busy people

<b>mini butties</b> – buttered ciabatta roll	
+ San Jose bacon + Rohde's FR egg	9
+ Rohde's FR egg, mushroom, fried onion	9
<b>toastie</b> – Barossa smoked leg ham + cheese	9
half serve	6
<b>light rye/sourdough toast</b> with butter	3
<b>gluten free bread available on request</b>	+5
+ honey	3.5
+ jam/marmalade	4
crushed avocado	9
Harris smoked salmon, onion slices, capers, fresh lemon	15
<b>raisin toast</b> with butter	4

## brekkie for young diners (up to 8 years)

crustless panfried cheese sandwich	7
poached egg on toast with bacon	8
pancakes, maple syrup + strawberries	7
Tweedvale milk	2
babycino	3

## today's muffins, cinnamon palmiers + more sweet treats on view at the counter

**GF** Gluten Free **DF** Dairy Free  
**V** Vegetarian **V** Vegan

### PLEASE NOTE;

- no split bills at peak times
- visa/mastercard welcome



ART GALLERY FOOD + WINE | OPEN SEVEN DAYS 9AM–4.30PM | BOOKINGS ON 8232 4366

## morning bevvies

marmalade muddle – house made marmalade, Stones ginger wine, White Light vodka, fresh citrus, green tea + soda	15
Campari + blood orange juice	10
bloody mary – KIS Pure Vodka (Kangaroo Island) Nippy's tomato juice, lemon, Tabasco, Worcestershire sauce + chilli salt	15
buck's fizz – <b>AGF+W</b> sparkling brut + orange juice	8

## eggs and more

<b>breakfast bhajee</b> , Indian spiced creamy spinach + mustard seed tomatoes	<b>V V on request 16</b>
+ poached egg	<b>V 4</b>

<b>Shanghai eggs</b> - a pair of fried eggs on a crispy mushroom rice cake with San José bacon, Lap Cheong sausage, soy sauce, fresh chilli + spring onion	<b>DF 19</b>
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<b>double egg omelette</b> , Harris smoked salmon, sautéed zucchini + herbed cream cheese	<b>GF 21</b>
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<b>apple pancakes</b> (2), blueberries, poached pear + poached rhubarb, toasted walnuts, Tweedvale pure cream	<b>V 16</b>
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<b>Seasonal fresh + poached fruits</b>	<b>GF DF V 12</b>
with toasted quinoa granola	<b>V 2</b>
+ Greek style yoghurt	<b>V 2</b>

<b>the basics</b> – 2 poached eggs (Rohde's Free Range, Clare Valley) on buttered light rye/sourdough toast	<b>V12.5</b>
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<b>breakfast extras</b>	
BK's tomato sauce	<b>V 1.5</b>
avocado, roasted cherry tomatoes or mushrooms	<b>V 4</b>
Harris smoked salmon	8
San José redgum smoked bacon	7
pork chipolatas (2)	<b>GF 4</b>

## hot + cold drinks

splitrock spring water	still sparkling	small 4	large 7.6
		small 4.6	large 8
tiro drinks	Italian red orange, passionfruit, pink grapefruit, lemonade, chinotto, organic cola, soda, tonic		4.7
Bundaberg	lemon, lime + bitters, ginger beer		4.7
preshafruit juice	apple + lemon, apple + passionfruit		6
cold pressed	Pink Lady		
nippy's juice	apple or orange, tomato		4.7 5.7
Noah's creative juice	apple, banana, lychee + mango, oj, apple, guava, banana, pa + pp, apple, peach, kiwi, mango + lime, carrot, apple + ginger, apple, guava, bc, straw, blueberry, beetroot, apple, carrot, ginger + oj		6
sugar free iced tea	honeydew green, peppermint + honey		4.7
tea drop teas	peppermint, honeydew green, lemongrass + ginger chamomile blossom		4.1
scullery made loose leaf tea	Barossa breakfast, the orange earl, quince crumble, full moon chai		
		1 person pot 4.5	2 person pot 8

chilled chocolate milk		small 4	large 5.6
hot chocolate	4	mug 5	bowl 5.5
iced latte	5.6		
iced chai latte	5.6		
chai latte	5		
Kicco coffee from	4	mug 5	bowl 5.5
extra shot/decaf	+ .5		
soy/almond milk	+ .5		