

BREAKFAST MENU

9.00–11.30am weekdays

9.00am–12.00pm weekends

breakfast for busy people

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

brekkie for young diners (up to 10 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 (visa/mastercard welcome)

Only food from the **AGF+W** kitchen may be consumed at the restaurant tables



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 Kafircello + pure vodka (Kangaroo Island), Nippy's tomato juice, lemon, Tabasco, Worcestershire sauce + chilli salt	15
bucks fizz – AGF+W sparkling + orange juice	8
Moscato (Dogridge, McLaren Vale)	7/23

eggs and more

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

Shanghai eggs - a pair of fried eggs on a crispy mushroom rice cake with San Jose bacon, Lap Cheong sausage, soy sauce, fresh chilli + spring onion **DF 19**

double egg omelette, Harris smoked salmon, asparagus spears, + herbed cream cheese **GF 21**

apple pancakes (2), locally picked biodynamic blackberries + poached rhubarb, toasted walnuts, Tweedvale pure cream **V 16**

Seasonal fresh + poached fruits
with toasted quinoa granola **GF DF V 12**
+ Greek style yoghurt **V 2**

the basics – a pair of Kangaroo Island B-d poached eggs on buttered light rye/sourdough toast **V 12.5**

breakfast extras	
BK's tomato sauce	V 1.5
avocado, roasted cherry tomatoes or mushrooms	V 4
Harris smoked salmon	8
San José redgum smoked bacon	7
pork chipolatas (2)	GF 4

hot + cold drinks

splitrock spring water	still sparkling	small 4 small 4.6	large 7.6 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 4.1	2 person pot 7.6
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/lactose free milk	+ .5		