

**ALL DAY BREAKFAST**

<b>TOAST</b> – sourdough, wholemeal	<b>\$5.00</b>
sides: jam, honey, nutella, peanut butter or vegemite add Ricotta \$3.00	
<b>NONIES GLUTEN FREE FRUIT TOAST</b>	<b>\$6.00</b>
fig, orange and almond	
<b>NONIES GLUTEN FREE TOAST</b>	<b>\$6.00</b>
activated charcoal, black quinoa & buckwheat	
<b>BANANA BREAD</b>	<b>\$5.00</b>
<b>BANANA BREAD WITH RICOTTA &amp; CAMELISED BANANA</b>	<b>\$7.50</b>
<b>CROISSANT</b>	<b>\$4.00</b>
<b>CROISSANT WITH HAM &amp; CHEESE</b>	<b>\$7.50</b>
<b>HONEY RICOTTA &amp; GRATED</b>	<b>\$9.50</b>
<b>MEDITERRANEAN PISTACHIO TOAST</b>	
<b>HAM &amp; EGG ROLL</b>	<b>\$9.50</b>
ham off the bone, two poached eggs & bbq sauce	
<b>TROUT &amp; EGG ROLL</b>	<b>\$13.50</b>
cured trout, two poached eggs with hollandaise sauce	
<b>PORRIDGE</b>	<b>\$9.00</b>
rhubarb compote, air dried banana chips & chia seeds	
<b>BIRCHER MUESLI</b>	<b>\$10.00</b>
rolled oats soaked in apple juice, served with grated apples, house made rhubarb compote topped with Mediterranean grated pistachios	
<b>ACAI BOWL</b>	<b>\$14.00</b>
organic acai blended in coconut water with berries and banana topped with coconut flakes, chia seeds, granola, fresh bananas & berries	
<b>GRANOLA PANNA COTTA</b>	<b>\$12.00</b>
house made coconut and vanilla panna cotta passion fruit coulis & fresh strawberries	
<b>BANANA AND NUTELLA WAFFLE</b>	<b>\$8.50</b>
Strawberries & ice cream	

**YOGHURT GRANOLA** **\$12.00**

honey yoghurt, granola with seasonal fruits

**EGGS ON TOAST** **\$10.00**

Scrambled or Poached

**SIDES AVAILABLE:**

avocado	\$4.00	ham off the bone	\$5.00
heirloom tomato	\$4.00	poached chicken	\$5.00
roast mushroom	\$4.00	house cured trout	\$5.00
hummus	\$4.00	chorizo baked beans	\$5.00

**BIRDWOOD "THE LOT" BREAKFAST** **\$22.00**

eggs your way (poached or scrambled), chorizo baked beans, roast cup mushrooms, heirloom tomatoes, ham off the bone &amp; avocado.

**AVOCADO SMASH** **\$9.50**

avocado, tomato, crumbled feta &amp; almond dukkah

**ADD A SIDE:**

poached egg	\$2.50	house cured trout	\$5.00
hummus	\$4.00	roast mushroom	\$4.00

**SMASHED PUMPKIN & HUMMUS** **\$15.00**

Smashed pumpkin, homemade hummus, kale, crumbled feta topped with poached egg on sourdough toast

**EGGS BENEDICT**

two poached eggs on sourdough and hollandaise sauce

with ham off the bone	<b>\$12.00</b>
with mushroom	<b>\$14.00</b>
with house cured ocean trout	<b>\$14.00</b>

**TRICOLORE BREAKFAST PLATE** **\$16.50**

Smashed avocado, house made hummus, button mushroom pate topped with poached egg &amp; porcini salt

**MUSHROOM FOUR WAYS ON TOAST** **\$12.00**

roast cup mushrooms, button mushroom pate, pickled enoki, porcini salt &amp; beetroot vinaigrette

**HOUSE BAKED BEANS** **\$14.00**

chorizo, mushrooms, poached egg &amp; sourdough toast

**ALL DAY LUNCH****DAILY SOUP** – winter only **\$9.50**

with sourdough toast, please check with staff

**BIRDWOOD HEALTH BOWL** **\$12.50**

grains, cauliflower, peas, poached egg, tomato &amp; kimchi

**ROAST CAULIFLOWER SALAD** **\$11.50**

dried cranberries, ricotta, baby kale, black barley, lentils with lemon &amp; lime dressing

add	- house cured ocean trout	\$5.00
	- poached chicken	\$5.00

**PUMPKIN, CHICKPEA & FETA SALAD** **\$13.50**

hummus, black barley, lentils, heirloom tomatoes with citrus tahini dressing

add - chicken \$5.00

**POACHED CHICKEN SALAD** **\$16.00**

tarragon mayo poached chicken, roast button mushrooms, avocado and tomato topped with lemon and lime dressing

**CROQUE MONSIEUR** **\$10.50**

three cheeses &amp; ham

**ROAST BEEF SANDWICH** **\$10.00**

cheese, tomato, rocket and horseradish

**PORK BELLY SANDWICH** **\$9.50**

house made kimchi &amp; aioli

**POACHED CHICKEN PANINI** **\$9.50**

tomato, rocket, tarragon mayo &amp; avocado

**CHICKEN SCHNITZEL SANDWICH** **\$8.50**

house made coleslaw with sweet chilli mayo

**GREEN GOURMET SANDWICH** **\$9.50**

roast pumpkin, roast mushrooms, topped with tomato, cheese, rocket &amp; aioli

**FOOD (ALL FOOD + DRINK AVAILABLE TO TAKE AWAY)****BIRDWOOD**