

breakfast menu

Thick saddleback bacon, tomato pickle, gruyere potato cake

Avocado, fresh mint, sprouted seeds, orchard citrus, local fetta,
celeriac toasted sourdough

'Market Garden' poached eggs, green salad, pickles, avocado,
garden herbs, beetroot mascarpone

Yoghurt parfait, fresh berries, wood roasted apple, toasted granola

'Our Benny' poached eggs, Homage farm ham, tarragon, hollandaise

Homage Honey crumpet, lemon myrtle and ribberries

Rosevale Beef Reuben sandwich, house kraut, gruyere, special sauce

Kids

Bacon and eggs on toast

Waffles and ice cream

Yoghurt and berries

Your choice of juice

Orange • Apple • Pineapple

Koko Coffee Roasters – Glossy Black Blend

Smooth and rich in milk-based coffees yet beautifully clean when savoured black. A complex cup filled with flavours of toffee, spice and all things nice with notes of fresh butter, maple syrup and baker's cocoa in a generous and moreish finish

Chamellia Tea

English Breakfast - Ceylon black tea, strong assertive finish

Earl Grey - Ceylon black tea with Spanish bergamot oil

Chamomile - sweet, honey-like tisane

Lemongrass - Sri Lankan lemongrass with gingery spice

Peppermint - Egyptian peppermint

China Sencha - a slightly sweet, mellow tea

