**All Day Menu**

**Toasted organic sourdough** **7.50** (GFO/V)

*w your choice of spreads – local honey, house-made preserve or more, just ask -*

**Toasted granola** **10.50** (GFO/V)

*w mountain river yoghurt, seasonal fruit compote & chia.*

**Coconut waffles 16** (V/GF)

*w banana, blueberries, toasted hazelnuts, whipped coconut cream & maple*.

**Smashed avocado** **14 (**GFO/V)

*w spring peas, feta, lemon & herb salad & pepitas on organic sourdough.*

*Add a soft-boiled egg + $2.50ea or haloumi/house-cured salmon/cashew cheese or bacon + $5ea.*

**Free-range eggs 11.50** (GFO)

*Poached, scrambled or fried - on organic sourdough.*

*Add haloumi/bacon/ mushrooms or house-cured salmon + $5ea.*

*Or sautéed greens/roasted tomato/+ $2.50ea, quinoa seed & nut bread + $3ea.*

**Bank BLT 13.50** (GFO)

*Local wood smoked bacon w greens, roasted tomato kasundi on an organic focaccia roll, topped with a chilli-fried free-range egg and grilled haloumi.*

**Grilled Cheese toastie 9 (**GFO)

Open grilled cheese sandwich on sourdough.

*Add cygnet wood-smoked ham + $4.50/or top with a fried egg or roasted tomato +$2.50ea.*

**Soup of the day 14** (GFO)

*served w toasted sourdough.*

**Dip plate 16** (GFO)

*a selection of house-made dips served w warm toasted sliced focaccia & Mt Zero olives.*

**Sweetcorn & cauliflower fritters w house-cured salmon 17.50** (GF)

*w herb salad, labneh & sweet chilli dressing.*

**Buddha bowl 16.50** (V/GF)

*w beetroot hommus, seasonal greens, spice-fried chickpeas, quinoa, pickles, cashew cheese & mixed seed lavosh.*

*Add a soft-boiled egg $2.50ea/haloumi or sweetcorn fritters +$5ea.*

**Steak sandwich 24** (GFO)

*Flat iron steak w aioli, greens, balsamic roasted onions & house-pickles on sourdough w crispy fried onion rings.*

**Tasting plate 35 (**GFO)

*A selection of Cygnet wood smoked ham, Tasmanian cheese, house-pickles, dukkah, dip & olives with sourdough & house-made lavosh.*

***Please see Specials board or ask staff for daily specials and desserts –***

**V-vegan; GF – gluten free; GFO/V – gluten free/vegan options available.**

***Conservatory Café***

**Kids**

**Granola 6.50**

With banana, milk & honey.

**Fried egg on toast 8**

Simple fried egg served with one slice of toasted organic sourdough bread.

**Kids waffle 8.50**

With vanilla ice cream, maple and berries.

**Kids ham & cheese toastie 10**

Cygnet ham, cheddar on organic sourdough.

**Kids pasta of the day 10**

Served with cheese or Napoli sauce. (GFO)

**Bowl of ice cream 6**

Vanilla ice cream with fruit & syrup.