



# BREAKFAST

SERVED UNTIL 12:00

**TOAST** 5.00

2 slices with local honey or jam (choice of white, wholemeal, sourdough or gluten free)

**FRUIT TOAST** 5.00

2 slices of fruit toast with butter

**BANANA BREAD** 6.00

1 slice of homemade banana bread toasted golden & served with butter

**EGGS YOUR WAY** 12.50

Two eggs (poached, fried or scrambled) served on toasted white, wholemeal, sourdough or gluten free bread

**Extras:** bacon — 3.00, smoked salmon — 4.00, tomato — 2.00, mushrooms — 3.00

**EGGS BENEDICT** 15.00

Two poached eggs and ham served on a toasted English muffin finished with Hollandaise sauce

**EGGS ATLANTIC** 16.50

Two poached eggs, smoked salmon served on a toasted English muffin and finished with Hollandaise sauce

# SOMETHING SWEET

**WARRATINA SCONES** 6.50

Homemade lavender or plain scone served with Wandin Yallock Farm's raspberry jam and thick double cream

**LAVENDER HONEY ICE-CREAM** 7.00

Home made ice-cream made with fresh cream & lavender honey infused with oil of lavender and sprinkled with dried lavender flowers

**LAVENDER SHORTBREAD BISCUITS** 1.50

Delectable butter shortbread biscuit baked with dried lavender

**SWEET OR SAVOURY MUFFINS** 5.50

A range of muffins in display counter — see specials board





# LUNCH

**SOUP OF THE DAY** 11.00

Home made soup served with locally baked toasted herb bread & butter

**BRUSCHETTA** 14.50

Fresh cherry tomatoes, chopped basil, red onion, garlic, crumbled feta dressed with a balsamic reduction — served on 2 slices of locally baked toasted herb bread, drizzled with olive oil

**FOCACCIA**

**Turkey** — 18.50

Turkey breast, roasted pumpkin, brie, mixed leaves, cranberry sauce

**Ham** — 17.00

Smoked leg ham, caramelised onion, roasted red capsicum, mixed leaves with green tomato relish

**Vegetable** — 16.00

A variety of roast vegetables, mixed leaves, crumbled feta and green tomato relish

**Salmon** — 18.50

Smoked salmon, dill infused cream cheese, red onions, capers and mixed leaves

**QUICHE OF THE DAY** 18.50

Served with garden salad

Quiche Lorraine, spinach & feta or salmon with cream cheese and dill

— also see specials board

**PIE OF THE DAY** 18.50

Served with garden salad — see specials board

**GARDEN SALAD** 16.50

Mixed leaves with roasted garden vegetables topped with Italian dressing

**Extras:** olives and/or fetta — 3.00

**WARRATINA CAESAR STYLE SALAD** 18.50

Mixed leaves, bacon pieces, shaved parmesan & anchovies dressed with a Caesar dressing, topped with herb croutons & poached egg



# DRINKS



## COFFEE



Short Black	4.00
Long Black	4.00
Cappuccino	4.50
Chai Latte	5.00
Latte	4.50
Vienna	4.50
Flat White	4.50
Babyccino	1.50

## TEA



English Breakfast	4.50
Earl Grey	4.50
Chai	4.50
Lavender Camomile	4.50
Lavender Black	4.50
Lavender Mixed Herbs	4.50

## OTHER HOT DRINKS

Hot Chocolate	5.00
Affogato	9.00

## ICED DRINKS

Caramel, Chocolate, Coffee, Lavender Honey, Raspberry	5.50
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## JUICE

Apple, Orange	2.50
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## COLD DRINKS (DISPLAY FRIDGE)

Bottled Water	3.00
All other drinks	4.50

## MILK SHAKES

Caramel, Chocolate, Raspberry, Vanilla	5.50
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## WINE (BY THE GLASS)

House White & Red	6.00
Yarra Valley Wines	11.00



## BEER & CIDER

Yarra Valley Craft Beers & Cider	8.00
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