



Harvest Garden Restaurant Breakfast

Fresh Juice, Broths & Brews

Golden Latte, turmeric, honey, cinnamon, ginger, vanilla, coconut milk	\$6
Apple or Orange	\$8
Juice of the day	\$8
Green Smoothie	\$8
Organic beef bone broth	\$12

Bread & Grain

Toasted sourdough, butter, house made preserves (v)	\$10
Toasted fruit bread, butter, house made preserves (v)	\$12
House made muesli (v)	\$15
Morning bowl of Gippsland yoghurt, chia seed, fresh berries (v, gf)	\$16

Breakfast

Free Range Eggs on toasted sourdough	\$14
Bacon & Eggs: crispy skin pork belly, carrot & orange puree, poached eggs	\$22
Chefs Big Breakfast; gourmet chorizo, pork belly, garden greens, ferments poached eggs on toasted sourdough (gf)	\$24
Harvest Garden Breakfast; cured tasmanian salmon, pickled beetroot, fennel & kohlrabi and poached egg (df, gf)	\$22
Harvest Garden Eggs Florentine; avocado hollandaise, fermented chard, poached egg, toasted sourdough (gf)	\$22

Sides

Harvest garden greens	\$4
Local heirloom tomato	\$4
Cured salmon	\$5
Poached egg	\$4
Flinders avocado	\$4
Main Ridge feta	\$4
Main Ridge cashmere goat cheese	\$4

Options available for (gf) gluten free, (df) dairy free, (v) vegetarian, (vg) vegan, please ask

'We make conscientious choices in selecting all of our suppliers for the produce we use.....this is to minimise our carbon footprint and support local producers who minimise their impact on the environment.'

#hummingbirdcoretreat
#harvestgardenrestaurant

