



## Autumn Brunch Menu 2024

Brioche French toast, poached pear, mascarpone, cinnamon 18

Crumpets, whipped trout, chive, creme fraiche 16

Pancakes, lemon curd, meringue, lemon sugar 22

Chive pancake, house cured salmon, creme fraiche, cucumber 28

Eggs benny, salt kitchen ham, hash brown, spinach, hollandaise 26 gf

Zucchini fritters, Labne, Meredith goats cheese, romesco, mint salad 25 v

Eggs your way, belly bacon, tomato, hash brown, avocado, sausages 28

Potato bun, fried egg, salt bacon, relish, cheese 14

Mushrooms, fried egg, cauliflower, pinenuts, salsa verde, chilli oil 22

Chicken cotoletta, cauliflower, raisins, capers 35

Wedgetail eagle farm goats cheese haloumi, baba ganoush, fennel 22

Cheese burger, pickles, ketchup, hand cut fries \$22

Beetroot, hazelnut, truffle honey 22 v

Sticky date pudding, salted caramel, Vanilla \$18

### **Extras**

**Salt Kitchen sausages 5 roasted cherry tomato 4**

**Hash Brown 5**

**Bacon 4 Hollandaise 3 Mushrooms \$5**

**Bottomless brunch \$55 breakfast, coffee, bottomless mimosas**

*Chef Liam Dunnes*