

# HERITAGE GARDENS

## SOMETHING LIGHT

SOURDOUGH TOAST   BUTTER   PRESERVES	7
ARTISAN FRUIT TOAST   BUTTER	7
FRESHLY BAKED SCONES   RASPBERRY JAM   VANILLA CREAM	12
TOASTED BANANA BREAD   HONEY   WHIPPED RICOTTA	15
SESAME BLT BAGEL	16

## ALL DAY BREAKFAST

<b>FREE RANGE EGGS</b> <i>GF OPT, V OPT</i>	16
YOUR CHOICE OF POACHED, FRIED OR SCRAMBLED EGGS ON TOASTED SOURDOUGH <i>ADD SIDES:</i>	
SMOKED SALMON   BACON   CHORIZO	6 EA
HALOUMI   FETA   HASH BROWN (2)   MUSHROOMS TOMATO   SMASHED AVOCADO	5 EA
<b>POACHED EGGS</b> <i>GF OPT</i>	25.5
POACHED EGGS   GRILLED ASPARAGUS WRAPPED WITH PROSCIUTTO HOLLANDAISE   SALMON PEARLS   TOASTED BRIOCHE	
<b>PROSCIUTTO, TELLEGIO &amp; SPINACH CREPE</b>	24
OVEN BAKED CREPE   APPLE ALMOND SALAD   HONEY MUSTARD AIOLI	
<b>MACADAMIA PUFTALOONS</b>	24
PUFTALOONS ROLLED IN CINNAMON SUGAR MACADAMIA NUT ICECREAM   TREACLE	

## ALL DAY LUNCH

<b>CHICKEN SCHNITZEL BURGER</b> <i>DF</i>	25.5
CHICKEN SCHNITZEL   SLAW   SMOKED CHIPOTLE AIOLI   SERVED WITH CHIPS	
<b>ROASTED CAULIFLOWER SALAD</b> <i>GF, DF, V OPT, VE OPT</i>	23
ROAST CAULIFLOWER   TOASTED HAZELNUTS   CELERY   PANCETTA ROAST SPANISH ONION   HOMOUMUS   SPICED MAPLE DRESSING <i>ADD: CHICKEN   SMOKED SALMON</i>	6
<b>SLOW BRAISED LAMB RAGU WITH PAPPARDELLE</b> <i>DF OPT</i>	31
BRAISED LAMB   PAPPARDELLE   OLIVE CRUMB   GRANA PADANO	
<b>SEARED BARRAMUNDI</b>	32
SEARED BARRAMUNDI   PEA, MINT & FETA CROQUETTE   ZUCCHINI DILL SALAD LEMON BEURRE BLANC	
<b>BEEF BRISKET</b> <i>GF, DF</i>	32
BEEF BRISKET   CELERIAC REMOULADE   PLUM PUREE   JUS	
<b>BOWL OF BEER BATTERED CHIPS</b>	9

V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE  
OPT - OPTION AVAILABLE  
VEGAN OPTIONS - SPEAK WITH OUR TEAM  
PLEASE ADVISE STAFF OF ANY ALLERGIES

TABLE SERVICE ONLY - OUR FRIENDLY STAFF WILL BE WITH YOU SHORTLY

