

weekend brunch menu

crab & creamed egg sliders

(two per serve)

sheeps milk yoghurt - toasted granola & carrot marmalade

dark rye loaf - trout - soured creme - salted cucumber

fried hen eggs - morcilla - chopped spinach

creamed hen eggs - guanciale & stone baked bread

19 each

additions

organic smoked bacon

autumn fruits

warm toast - cultured butter

mushrooms from the forest

9 each

am cocktails

AM Martini 17

patron café - espresso - honey

Botanical Mimosa 14

orange - pineapple sage - bubbles

Native Pepperberry Mary 18

pepperberry gin - bush tomato - pimento

Juice 4

[orange - pineapple - cloudy apple - tomato - cranberry]