

ALL DAY MENU

Weekday 7.30 - 3

Weekend 8 - 4

HOUSE TOAST - W cultured butter – 1 serve \$5 / 2 serves \$8

Choose from white sourdough/ grain sourdough / Deeks gluten free

EGGS ON TOAST -12- 

Two eggs your way- poached, scrambled or fried
on ONE slice of white sourdough/ grain sourdough / Deeks gluten free

SIDES

'Hilltops' free-range egg -3.5-	Avocado smash -5-
Meredith Valley goats' cheese -4-	Cornish chutney -2-
House cured salmon -6-	Smoke house bacon – 6-
Mushrooms + mixed nuts – 6-	House pickles – 5-
Broccolini + miso & furikake -6-	Sautéed kale & almonds -5-
Tomato medley, black olive caramel, basil oil– 6-	

ORANGE & RAISIN FRUIT TOAST -14-

Burnt honey labna, seasonal berries, macadamia praline.

HOUSE MADE GRANOLA -16- VG 

With poached, fresh seasonal fruit and your choice of milk.

Yogurt- add \$2

COCONUT PANCAKE -18- GF

Cinnamon apple caramel, hazelnut mousse, honeycomb crumble, banana.

B + E ROLL-16-

Fried egg, bacon, smoked aioli, rhubarb ketchup, cheddar, rocket.

GF- Gluten Free V- Vegetarian VG-Vegan  - Healthy Choice

Be sure to inform our staff of any dietary requirements.

MAGNIFICENT MUSHROOMS -19- GF OPTION 

Mushroom medley, kale, cashew cheese, hazelnuts, poached egg on grain sourdough.

Add: Bacon or Cured salmon 6

SALMON AND PICKLES-22- GF OPTION 

House cured salmon, Asian pickles, wasabi & edamame emulsion, bonito mayo, Shichimi powder, poached eggs on grain sourdough.


Add: Broccolini + miso & furikake 6

LP BREAKY BOWL -20- GF, VG 

Cauliflower & broccolini dukkha grain pilaf, pomegranate dressing, avocado smash, turmeric spiced pickles, carrot hummus, mixed herb salad.

Add: House Cured Salmon or Bacon 6

Free range poached egg 3.5

DESIGN YOUR SPREAD Pick one protein, add one side -\$24- 

Proteins (All animal proteins are free range and gluten free)

- Chicken breast poached in master-stock, soy + tahini sauce, crispy onion.
- Grilled tofu, Szechuan chill black bean oil (VG) (GF)
- Slow braised lamb shoulder, rosewater eggplant.
- Sustainably sourced Barramundi with salsa verde – Add \$4

Sides

- Pickled stone fruit, fennel, asparagus, radicchio, coz lettuce, honey mustard vinaigrette. (V) (GF)
- Harissa carrots, roast pumpkin, Israeli couscous, rocket, whipped spiced ricotta. (V)
- Snow peas, green beans, celeriac, mint, parsley, green olive and caper dressing (VG) (GF)
- Green papaya, carrot, cucumber, bean sprouts, cherry tomatoes, Viet mint, coriander, roasted cashews, nuoc mam cham dressing.