

Healthy Body - Healthy Planet
That's our goal

ALL DAY MENU

Weekdays 7:30 – 3.00 -- BREAKFAST -- Weekends 8:00 – 4.00

MILLET PORRIDGE -17 -

Wholemeal hulled millet, cashew cream, spiced poached seasonal fruits, berries & coconut + cinnamon crumble. (Vegan + GF)

COCONUT PANCAKE 20

Mascarpone, strawberry + rhubarb compote, berries, avocado choc fudge, peanut Brittle, passionfruit. (GF)

PANINI'S -16 – Choose from:

* Roast pumpkin, charred veg, rocket, black garlic sauce & smoked goats' cheese OR

* Bacon, eggs, avocado, provolone & house chutney.

HOUSE TOAST -8-

Grain Sourdough + house cultured butter Add house made preserves 1

EGGS ON TOAST on grain sourdough - 13 - (Poached or Fried)

Scrambled eggs: add \$1

BUILD YOUR OWN- SIDES

'Hilltops' free-range egg -2.5-

House chutney -2.5-

Avocado smash + sprouts -6-

Bacon – 5-

Fennel cured salmon -6

Smoked goats' cheese -4-

Tomato, burnt onion dressing, smoked goats' cheese, pistachio 6

Broccoli, miso & furikake -6-

Sautéed kale & almonds -6-

Charred vegetables, funky hummus 6-

Roast pumpkin, black garlic, pangritata -6-

House pickles – 6-

Any food allergies? Let us know! We are happy to accommodate any dietary requests when possible.

However, please note we are unable to guarantee food will be totally free of allergens.

MUSHROOMS ON TOAST – 20.5-

Medley of mushrooms, smoked cheese, porcini puree, buerre noisette, greens, almonds, macadamias, poached egg + sourdough.

(GF available)

Add: Bacon 5

SALMON + MISO BROCCOLINI -21 -

Fennel cured salmon gravlax, miso broccolini, avocado, house pickles, sourdough.

(GF Available)

Add: Poached egg 2.5

CHILLI + CRAB SCRAMBLE -22 -

Blue swimmer crab, scrambled eggs, chilli sauce, Vietnamese mint + sourdough.

(GF Available)

Add: Broccoli, pine nuts & furikake -6-

CORNISH PAN -23 -

Roast potato, cream of corn, bacon, poached egg, tomato, pecorino + sourdough.

(GF Available)

LP VEGAN BOWL 23

Pumpkin, green beans, kale, pickled onion, quinoa, smoked tomato puree, orange nut crumble (GF Available)

-- LUNCH --

LAMB + MARINATED VEGETABLES - 27 -

Braised lamb shank, marinated vegetables, rocket, pickled okra, funky hummus + sourdough (GF Available)

WARM DUCK SALAD - 25 -

Confit duck, kale pesto, chickpeas, green beans, smoked tomato dressing, pangritata (GF Available)

FISH OF THE DAY - Ask our friendly staff.

SOUP OF THE DAY - Ask our friendly staff.