



BUILD YOUR OWN

TOAST with house made butter
1 slice \$5.5 / 2 slices \$9

EGGS ON TOAST Two local free-range eggs cooked your way on grain sourdough \$13.5

SIDES

- Jam, marmalade, vegemite \$0.5
- Peanut, almond or cashew butter \$1
- Cornish house Relish \$2
- Meredith Valley goat's cheese \$5
- Hilltops free-range egg \$4

VEGETABLES

- Smashed avocado + pepita gremolata \$5.5
- Sautéed mushrooms + almonds \$6.5
- Wilted spinach + garlic, chilli, herbs \$6.5
- Charred Asparagus + Salsa Verde \$6
- Tomato medley + olive caramel \$6.5

FREE RANGE PROTEINS

- House cured salmon \$6.5
- Smoke house bacon \$6.5
- Rodriguez chorizo \$7

Healthy Body / Healthy Planet, that's our goal

ROASTED GRANOLA with lemongrass panna-cotta, seasonal fruits & mango gel (v) \$17

COCONUT & CHERRY PANCAKE with dark chocolate ganache, blueberries, coconut mascarpone & pecan crumble (gf) \$23

CIABATTA ROLLS

Bacon + Egg roll with chilli jam, LP mayo & rocket \$16

Roast field mushroom, capsicum, vegan cheese sauce, spinach (v) \$15

SALMON & PICKLES

Fennel cured salmon, edamame puree, bonito mayo, schichimi tōgorashi, house pickles & poached egg on sourdough \$23

LP VEGGIE BOWL

Brocollini, carrots tossed in za'atar pesto with a pilaf of wild rice, mixed grains & herbs, sesame crusted avocado, pickled cabbage & macadamia + miso puree (v, gf) \$23

CRÊPE of rice flour & coconut milk with spiced cauliflower, tamarind-masala sweet potato, tomato & lentil chutney, herbs, pomegranate & cashews (v, gf) \$23

JACKFRUIT TACOS (x3)

Spicy braised jackfruit on a blue maize tortilla with tomato salsa, avocado + tomatillo sauce, apple, fresh herbs & pickled onion (v, gf) \$23

CHICKEN MARYLAND in a paprika + citrus marinade on a bed of smoked potato mash with fennel, asparagus, pickled grapes & black garlic/ mustard condiment (gf) \$26

CACIO E PEPE CON VONGOLE

Fresh locally made casarecce pasta with parmesan & cracked pepper, fresh Tasmanian mussels, sage chips & wakame tapenade \$26

LAMB & CHICKPEA SALAD with wilted greens, hazelnut dukkah, fetta & grilled pita \$26

We use the highest quality free range, hormone/preservative free proteins. Sourced locally when available always striving for quality and freshness.

Food Allergies? please inform our staff
Sorry, no split bills for table of 5 or more