

Local Press Café

Three Mills Sourdough

Toast with butter

1 slice \$5.50 / 2 slices \$9

Eggs your way on toast \$13.50

Add:

Jam, Marmalade, Vegemite \$1

Nut Butter: Peanut, Almond, Cashew \$1.5

Tomato Relish \$2

Meredith Valley Goats Cheese \$5

Hilltop Free Range Eggs \$4

Avo with Pumpkin Seed Gremolata \$5.5

Sauteed Mushrooms with Almonds \$7

Wilted Spinach, Garlic, Chilli & Herbs \$7

Tomatoes with Olive Caramel \$6.5

House Cured Salmon \$8

Smoke House Bacon \$6.5

Rodriguez Chorizo \$7.0

Granola with lemongrass panna-cotta, seasonal fruits & mango puree (v) \$18

Bircher Muesli with oats & chia, apple, seed, and coconut Crumble \$18

Banana & Coconut Pancake with dark chocolate ganache, berries, coconut mascarpone & pecan crumb (gf) \$23

Bacon & Egg Ciabatta Roll with chilli jam, LP mayo, spinach \$16.

Roast Mushroom & Capsicum

Ciabatta Roll with vegan cheese & spinach (v) \$15

Avocado and Fetta Smash

Fresh avocado and fetta on sourdough served with 2 poach eggs \$21.

Salmon & Pickles on Sourdough with poached eggs, bonito mayo, edamame puree & nori \$24

Eggs Benedict Two poached eggs and spinach with hollandaise sauce on sourdough with your choice of Bacon or salmon & Nori \$24

LP Veggie Bowl – Broccolini & Carrots with za'atar pesto, mixed grain pilaf, sesame crusted Avo, pickled cabbage & macadamia & miso puree (v, gf) \$24

Crepe of turmeric and rice flour, stuffed with spiced cauliflower, tamarind & masala sweet potato, lentil chutney, herbs, pomegranate & cashew (v, gf) \$24.

Jackfruit Tacos with tomato salsa, avocado + tomatillo sauce, apple, fresh herbs & pickled onion (v, gf) \$25

Chicken Maryland with smoked potato mash, fennel, grapes, and black garlic condiment (gf) \$26

Lamb & Chickpea Salad with cavolonero, hazelnut dukkha, fetta & grilled pita \$26

Salad of day \$19

(Starting from mid-September)

Please inform staff of any dietary requirements prior to ordering.