

## THE BUTCHER'S BLOCK

wine and dine

<b>BIRCHER MUESLI</b> <sup>GF, V</sup> <i>Poached pears, seasonal berries, homemade granola &amp; pomegranate honey</i>	18	<b>EGGS BENEDICT</b> <sup>GFO, VO</sup> <i>Creamed spinach, poached eggs, hollandaise, sourdough &amp; avocado, with either, bacon, ham, or smoked salmon</i>	22
<b>VANILLA POLENTA PORRIDGE</b> <sup>GF, V</sup> <i>Seasonal berries, pistachio crumble, candied walnuts, rhubarb &amp; orange</i>	19	<b>CHORIZO &amp; EGGS</b> <sup>GFO</sup> <i>BBQ chorizo, avocado, roasted corn, feta, poached eggs &amp; masala hollandaise</i>	22
<b>THE BUTCHERS BREAKFAST</b> <sup>GFO</sup> <i>Eggs your way, bacon, lamb sausage, hash brown, chorizo with chipotle beans</i>	28	<b>CRAB OMELETTE</b> <sup>GFO</sup> <i>Chilli masala, fresh apple, celery, &amp; soft herbs, with a side of sourdough</i>	24
<b>CORN FRITTERS</b> <sup>V</sup> <i>Avocado, Persian feta, cucumber, coriander &amp; grilled lime</i>	20	<b>GREEN BREAKFAST BOWL</b> <sup>GFO, V</sup> <i>BBQ broccolini &amp; zucchini, asparagus, avocado, kale, crisp brown rice, finished with a soft poached egg</i>	21
<b>FRENCH FRUIT TOAST</b> <sup>GFO</sup> <i>Fruit bread, dulce de leche &amp; seasonal berries topped with maple syrup</i>	22		
<b>BANOFFEE WAFFLES</b> <sup>V</sup> <i>Fresh banana, ginger butterscotch sauce, vanilla mascarpone &amp; roasted almonds</i>	21	<b>ADDITIONS</b>	
<b>ONE PAN</b> <sup>GFO</sup> <i>Two fried eggs, bacon, tomato relish &amp; sourdough</i>	17	<b>EGG</b>	3
<b>BRUSCHETTA</b> <sup>GFO, V</sup> <i>Smashed avocado, oxheart tomato, Persian feta, fresh mint served with a poached egg</i>	18	<b>BACON   LAMB SAUSAGES   CHORIZO SPINACH   ROASTED TOMATO</b>	4
<i>add serrano ham</i>		<b>HASH BROWN   MUSHROOM</b>	
		<b>HALOUMI   AVOCADO</b>	5
	21	<b>SMOKED SALMON   CHIPOTLE BEANS</b>	6