



BREAKFAST

daily baked pastries + sweets v	ask your waiter
yallingup wood fired bread, butter v	6.5
yallingup wood fired fruit toast, butter v	12
carrot cake oat porridge, candied macadamia v <i>vegan option</i>	21
french toast, fingerlime curd, vanilla mascarpone, pistachio + mandarin v	22.5
cinnamon swirl pancake, milk glaze, cinnamon crumb v	23
wild mushroom + truffle croquettes, poached eggs, shallot, enoki, pecorino v	30
tomato braised beans, smoked eggplant, poached eggs, coriander v <i>gf/vegan option</i>	26.5
buttermilk fish wing benedict, green chilli maple, hollandaise, toast	32
eggs your way, yallingup sourdough toast, saltbush dukkah <i>gf option</i>	16.5
bacon 6.5 hash brown 4.5 avocado 5 mushroom 4.5 hollandaise 2.5 balachaung 4	

CHEESE

halls suzette french pont l'evêque style washed rind harvey w.a <i>notes - robust aroma with a rich and milky flavour</i>	15 50g
dellendale appenzelle washed rind cheddar denmark w.a <i>nutty, butterscotch and sweet pineapple notes</i>	15 50g

GROMS (12 yrs or younger)

eggs your way, yallingup sourdough toast <i>gf option</i>	10.5
cinnamon swirl pancake, milk glaze	13
ham + mozzarella croissant	9.5

surcharges apply for all card payments and public holidays | no variation to the menu