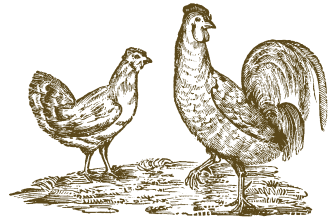




PIGEON HOLE



- Quinoa Granola** with Pumpkin and Sunflower Seeds served with **Seasonal Fruit** and your choice of Almond, Soy or Cow's Milk (V/GF) \$15
- Toasted Sourdough** [3 Slices] with Butter served with your choice of condiments (GFO/VO) \$8
- Seasonal Fruit** served on Toast with Whipped Ricotta and **Honey** (GFO) \$15
- Soft Baked Eggs** - all served with a 2 slices of Toasted Sourdough
- Plain Baked (Veg) \$13.50
 - Baked Lemon Eggs with Tongola Goats Curd and **Crisp Sage** (Veg) \$15
 - Baked Green Eggs and Ham (Ziggy's Leg Ham and **Salsa Verde**) \$17
 - Baked Eggs with **Weston Farm Chilli Oil** and **Fresh Herbs** (Veg) \$15
- Spanish Style Beans** with **Weston Farm Spanish Paprika** served with 2 slices of Toasted Sourdough (V/GFO) \$16
- The Ultimate Toasted Cheese Sandwich** with Provolone, Raclette, Shaved Parmesan served with **House made Pickles** and **Seasonal Greens** (Veg/GFO) \$18
- Croque Monsieur** - Ziggy's Leg Ham, Raclette Cheese, Bechamel and Dijon Mustard \$16.50
- Beetroot Bruschetta** with **Roasted and Pickled Beetroot** with Tongola Goats Curd and **Salsa Verde** (Veg/GFO) \$18
- Bruschetta with Soy Brie'zy Cheese, Pickled White Asparagus** and Coaldale Walnuts (V/GFO) \$21
- Cuca Sardines** in Lemon served with Fresh Lemon, **Alma Pickled Capsicum** and 2 slices of Toasted Sourdough (GFO) \$17

Veg = Vegetarian, V = Vegan or VO = Vegan Option,
GF = Gluten Free, GFO = Gluten Free Option

All produce in green is lovingly handpicked & provided by Weston Farm



Weston
farm Today, you are eating the pure passion of a farmer