



**THE
ISLAND**

Colazione

Breakfast

Toasted Flinders Range Single Origin Sourdough 7.5
with cultured Pepe Saya butter & Cuttaway Creek conserves (v)

Sourdough Fruit Loaf 8.5
with a choice of fresh ricotta & honey or Pepe Saya butter & Cuttaway Creek conserves (v)

Brioche Bacon & Egg Roll 9.5
with provolone cheese & garlic aioli

Poached Seasonal Fruit 12.5
with Barambah Organics yoghurt & leatherwood honey (v/gf)

The Island's Spelt Toasted Muesli 12.5
organic, textural & light with poached saffron pears, yoghurt, dried fruits & nuts (v/gf)

Free Range Eggs 12.5
cooked as you like it with single origin Flinders Ranges sourdough toast (v)

Butter Milk Pancakes 16.5
with berry compote, mascarpone & fig vincotto (v)

Traditional Eggs Benedict 16.5
with free range smoked ham on sourdough with hollandaise sauce

½ Avocado on Quinoa & Soya Sourdough 16.5
with Danish fetta, mushroom, wild rocket, lemon & extra virgin olive oil (v)

Smoked Ocean Trout 16.5
with chives & scrambled free-range eggs on sourdough toast

The Island Breakfast 22.5
eggs how you like it with smoked bacon, pork & fennel sausage, tomato,
slow cooked mushroom & red pesto

Sul Lato

on the side

Smoked Bacon	4.5	Smoked Trout	4.5
Tomato	3.5	Danish Fetta	3.5
Field Mushroom	4	Hollandaise	2.5
Pork & Fennel Sausage	4.5	Add an Egg	3
Half Avocado	4	Extra Toast	2.5