

PASTURE & CO.

OPEN SUNDAY TO THURSDAY AT 7AM - 3PM KITCHEN CLOSSES AT 2PM
FRIDAY 7AM - 7PM SATURDAY 7AM TO 4PM

Cinnamon & rasin bagel \$6

toasted with whipped honey cream cheese .

Open salmon bagel \$22

with our house smoked salmon, cream cheese dill schmear baby spinach, avocado, fried capers and pickled onion.

Bircher muesli \$18.5

house made muesli soaked in almond milk & apple juice with dried fruits topped with coconut yoghurt, warmed Davison plum & poached pear, almond flakes, honey + berries.

B + E bun \$16.5

Crispy bacon, fried egg, burger cheese, smoked aioli, rocket w/ house made bbq sauce on a milk bun

Breakfast hash \$22

Crispy potato, chorizo and kale tossed in chimmichurri topped with two sunny side up fried eggs, aioli & gruyere cheese.
GF

Eggs benny \$18.5

poached free range eggs + baby spinach on organic sourdough + house made hollandaise sauce.
NF. GF optional add house smoked pork belly + \$8.

Thai pumpkin soup \$16

with coconutcream & red thai curry paste +organic sourdough
GF EF DF VO. optional

Goodness bowl \$26

warm roasted cauliflower, charred green, quinoa, cherry tomatoes, avocado & seed mix +chimmichurri.
with your choice of tofu, smoked chicken, or halloumi.
GF VO

Free range beef burger \$22

w/ beetroot, cheese, tomato, caramelised onion, smokey bbq sauce & aioli, greens on milk bun + smashed chats, smoked aioli and dill pickle.
*load me up add fried egg, grilled pineapple & bacon + \$8

Sweet potato burger \$20

made chickpea & sweet potato patty, herb aioli, caramelised onion, lettuce & tomato on ciabatta roll with smashed chats.
VO option

KIDS U12

- Cheese burger \$12
- 1 Fried egg on 1 slice of sourdough \$7
- kids scram on toast \$13
- 2 stack pancakes w/ice cream & maple syrup \$13
- Avocado on 1 slice of sourdough \$7

Smashed Avo \$23

+ blistered cherry tomatoes, macadamia nut butter + Meredith goat cheese, (VO soy feta) Pomegranate glaze & macadamia nut dukkha on organic sourdough.

Shakshuka \$19

eggs in spiced tomato, capsicum & onion sauce with Meredith goat cheese + garlic oiled organic sourdough to mop up all that saucy goodness.
add chorizo crumb +\$4

Baked beans \$18

Housemade beans on organic sourdough + 2 poached eggs & roasted tomatoes
GF VO optional

Chilli scrambled eggs \$21

soft scrambled w/grilled tomatoes, chorizo crumb, Meredith goat cheese + house made pickled chilli on Organic sourdough & chilli oil. NF

Truffle mushrooms \$23

Australian grown field mushrooms on organic sourdough with macadamia nut butter, spinach, truffle oil & macadamia nut dukkha
NF GF Vegan optional
add poached eggs (1) +\$3 (2) +\$6

Zucchini + potato rosti \$20.5

On greens, herb aioli & roasted pumpkin hummus, avocado and macadamia nut dukkha
GF EF DF VO. NF optional

Croque Madame \$20

Sliced ham sandwiched between toasted sourdough with béchamel sauce, gruyere cheese, dijon mustard topped with a fried egg.

S'more french croissant toast \$19

creamy cinnamon & vanilla egg dipped croissant toasted with chocolate sauce, housemade coconut marshmallow with macadamia nut vanilla ice cream, biscuit crumb

Banoffee Ricotta pancakes \$22

house made caramel rum sauce, caramelised banana, macadamia nut ice cream, biscuit nut crumb, maple syrup & vanilla fairy floss

SIMPLE + SIDES

- Deep Fried Haloumi \$6
- Side house baked beans \$8
- Mushroom \$6. Avocado \$5
- House Smoked Tofu \$6
- Free Range Bacon \$7
- House Smoked Pork Belly \$8
- House Smoked Salmon \$7
- Free Range Eggs (1) \$3. (2) \$6.
- Free Range Scrambled Eggs (2) \$8