



# Breakfast.

Start the day right with a light and fresh option or hearty hot brekkie.

## — SET BREAKFAST MENU

**Bacon and eggs;** two free-range eggs (fried, scrambled or fried) with crisp streaky bacon, thick cut toast, house made tomato chutney

**TK eggs benny;** two poached eggs on ciabatta, shaved ham sirloin, crispy potato hash, apple cider hollandaise, spinach

**Pancakes;** buckwheat blueberry pancakes with vanilla mascarpone, berry compote and maple syrup (gf,v)

**Bruschetta;** roasted pumpkin and tomato chickpeas with tahini mayo, sumac za'taar and a free range poached egg (v)

### COST

Main	\$22.00pp
Main, hot beverage or juice	\$26.00pp
Additional option; fruit platter	\$3.50pp
Additional option; glass of bubbles	\$9.00pp



# Grazing Table

Our grazing tables are beautifully presented on butchers' paper over one central sharing table.

## — BRUNCH GRAZING

Bruschetta; house made ciabatta with TK garden salsa Verde, cashew, baby spinach, mozzarella and fresh tomato / mini blueberry buckwheat pancakes with whipped cream and syrup / seasonal fresh fruit / assortment of pastries / asparagus and feta frittata / mini poached egg muffin with hollandaise

\*For less than 20 guests we recommend the set menu

\$30.	20-29 guests	\$23.	50-69 guests
\$27.	30-39 guests	\$21.	70-99 guests
\$25.	40-49 guests	\$20.	99+ guests

-Dietaries to be advised at least 24hrs in advance, surcharge of \$2.00pp

-Some items will be subject to seasonal availability

-Cancellation must be at least 24hrs in advance to incur no charges

-Pricing includes GST



# Lunch.

We knew it was going to be a good day when you mentioned lunch.

## 01. STARTER

**Terrace Bread;** freshly baked bread, dukkah, infused olive oil & tomato chutney

## 02. MAINS

**Chicken Salad;** crispy fried chicken, sesame Asian slaw, cold potato noodle, shredded leaves (gf)

**Beef;** slow roasted, garden salad, handcut fries, ale jus (gf,df)

**Turmeric grilled market fish,** fennel broccoli, toasted mustard seed slaw, lemon & onion marmalade (gf,df)

**Wood roasted field mushrooms,** French lentil Provençale, dried black olives, spinach salad (gf,df,v,vg)

## 03. DESSERT

**\*three bite sized items pp served on platters**

**Lemon slice;** torched meringue

**Chocolate brownie;** vanilla mascarpone

**Cheesecake;** caramelised popcorn

## COST

\$32.50 pp Starter, Main

\$42.50 pp Main, Dessert

\$47.50 pp Starter, Main, Dessert

- Dietaries to be advised in advance
- 15% surcharge for public holidays
- Some items will be subject to seasonal availability
- Pricing includes GST