

# BREAKFAST

SERVED 8AM – 11.45AM

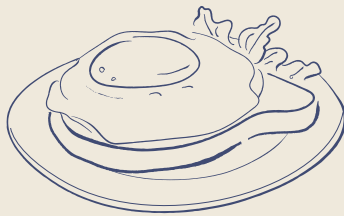
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## SWEET TOOTH

- Acai Chia Pudding** *vg, df, gfo* 23  
Dragon fruit, berries, banana, house-made granola
- Matcha Tacos** *v, nf* 20  
Caramelised peach, orange blossom cream, watermelon caviar
- Pecan Bread** *v* 17  
Blueberry jam, wattleseed whipped ricotta

## HEALTHY & WHOLESOME

- Nourish Bowl** *vg, df, gf* 22  
Tahini quinoa, avocado, zucchini, tomato, spiced chickpeas, pepita granola, harissa
- Wild Mushroom Ragu** *vg* 26  
Rye sourdough, almond ricotta, spinach harissa
- Umami Gravlax** *gf, df, nf, vgo* 29  
Brown rice, avocado, carrot, cucumber, edamame, sesame, vinaigrette



## EGGS AND MORE

- Chili Yoghurt Eggs** *v, gfo* 26  
Turkish bread, zaatar pumpkin, cherry truss, harissa labneh, brown butter
- Sweet Corn Capsicum Fritter** *vg, nf* 25  
Avocado, zucchini, heirloom tomato, spiced coyo, fermented bean vinaigrette
- Croc N Roll Bagel** *v, nf* 26  
Crispy egg, buffalo mozzarella, avocado, tomato, chili jam
- Prawn Scrambled Eggs** *nf, gfo* 29  
Dashi broth, crème fraiche, chives, rye toast
- The Pan** *gfo, df, nf* 24  
Bean cassoulet, pork & fennel sausage, fried egg, charred bread
- Croissant Roll** *nf* 26  
Smoked bacon, swiss cheese, fried egg, rocket, tomato chili jam, sweet potato crisps
- Sweet Potato Benedict** *nf* 29  
Sweet potato scone, spinach, poached eggs, green shallot hollandaise  
**with Chorizo OR Salmon Gravlax**
- Eggs & Toast** *nf, gfo* 18  
Eggs your way, sourdough, cultured butter

## ADD ONS

All add-ons \$6

- Fresh cherry tomatoes  
Roast tomato  
Sautéed spinach  
Avocado  
Sautéed mushrooms  
Toasted sourdough  
Gluten free bread  
Tomato chilli jam  
Almond ricotta

## SIDES

All sides \$8

- House-made bean cassoulet  
Grilled halloumi  
Gravlax salmon  
Chorizo  
Double-smoked bacon  
Eggs (2)  
Hash browns (3)  
Tomato relish

## YOUNGSTERS

- Munchie Bowl** *v, gfo* 11  
Vanilla yoghurt, fruit, berries, pecan brownie crumb
- Eggs & Toast** *v, nf, gfo* 12  
Scrambled eggs, sourdough, cultured butter
- Dippy Egg** *v, nf* 11  
Soft boiled egg, cheesy vegemite soldiers
- Breakfast Bap** *nf* 14  
Smoked bacon, hashbrowns

# BEVERAGES

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## SEVEN MILES COFFEE

Espresso, Double Espresso, Long Black	5
Double Espresso, Macchiato, Piccolo	5.5
Flat White, Latte, Cappucino, Hot Chocolate	6
Mocha, Chai Latte	6.5
Turmeric Latte, Matcha Latte	
Soy, almond, lactose free +1	

## REMY & MAX TEA

English Breakfast, Sencha Green, Earl Grey,	5
Masala Chai, Lemongrass & Ginger, Peppermint	

## COLD DRINKS

Sparkling water ( <i>unlimited per table</i> )	8
Coca-cola, coke no sugar, sprite,	6
lemon lime bitters, ginger beer	
Apple juice	5
Kombucha - ginger, watermelon, mint, pomegranate	8
The Homestead Virgin Mary	8
<b>Cold pressed juice</b>	8
Valencia orange	
Daily greens - celery, apple, pear, spinach, lemon, ginger	
Watermelon - apple, strawberry, pomegranate, lime	
<b>Classic shakes</b>	9
Vanilla, chocolate, strawberry, caramel, iced coffee	
With ice cream	10

## HAIR OF THE DOG

<b>Homestead Mary</b>	19
Archie Rose 'True Cut' Vodka, tomato, lemon,	
celery, Worcestershire & house spice mix	
<b>Aperol Spritz</b>	19
Aperol Aperitivo, prosecco, fresh orange, soda	
<b>Mumm's Mimosa</b>	20
Mumm Marlborough Brut Prestige,	
cold pressed Valencia orange juice	
<b>Fire &amp; Ice</b> ( <i>frozen and spicy</i> )	21
Corazon Blanco Tequila, Ancho Reyes Verde	
Poblano Liqueur, lime, agave, jalapeño	
<b>Espresso Martini</b>	24
Archie Rose 'True Cut' Vodka,	
First Press Cold Brew, coffee liqueur	





## MOCKTAILS

<b>Pink London Spritz</b>	15
Lyres Pink London Spirit, Lyres Classico,	
Mediterranean tonic	
<b>Amaretti sour</b>	16
Lyre's Amaretti, lemon, orange, whites,	
sugar syrup	
<b>Homestead Virgin Mary</b>	12
Tomato juice, lemon, Worcestershire,	
house spice mix, celery	
<b>Rose's Garden Iced Tea</b>	10
English breakfast, orange bitters rosemary,	
lemon & ginger	

## BEER & CIDER

James Boags 'Premium Light, TAS	9
Travla Low Carb Mid Strength Lager, NSW	10
Sydney Beer Co. Lager, NSW	12
Byron Bay Lager, NSW	11
Stone & Wood Pacific Ale, NSW	12
James Squire 'One Fifty Lashes' Pale Ale, NSW	12
Young Henrys Newtowner Ale, NSW	12
James Squire 'Orchard Crush' Apple Cider, NSW	12

## BREAKFAST WINES

<b>Sparkling</b>		
NV Handpicked Prosecco ( <i>Organic</i> ),	16	75
<i>Veneto, IT</i>		
NV G.H. Mumm 'Grand Cordon',	26	140
<i>Reims, Champagne, FRA</i>		
<b>White</b>		
24 Henschke 'Peggy's Hill',	17	27
Riesling, <i>Eden Valley, SA</i>		
21 L&C Poitout Chardonnay,	25	40
<i>Petit Chablis, Burgundy, FRA</i>		
<b>Rosé</b>		
23 Handpicked Rosé,	15	25
<i>Pyrenees, VIC</i>		
<b>Red</b>		
23 Philip Shaw 'Wirewalker'	18	29
Pinot Noir, <i>Orange, NSW</i>		
23 Holm Oak 'Estate'	22	30
Pinot Noir, <i>Derwent Valley, TAS</i>		