



MENU

BREAKFAST (8am – 11am)

Free-range Eggs on Toast	12.5
Poached, scrambled or fried on Turkish or Sourdough Add Bacon 3.0	
Creamy Porridge and Local Fruit	12.5
Brushwood Farm fresh rolled oats cooked into a creamy hot porridge served with cream, poached fruit or berries & local honey	
Nest Deluxe Big Breakfast	25.0
Crispy bacon, eggs, roasted tomato, sautéed mushrooms, fried haloumi, Highfield Farm chorizo, housemade potato hash, Nest relish and toast on the side	
A Vegan Breakfast	16.0
Sourdough toast with avocado, mushrooms and tomato relish	
Good morning Hash Stack	17.0
House made potato hash browns with mushrooms & greens Topped with poached eggs your style and Nest relish	
French Toast	17.0
Served with local fruit, maple syrup and whipped cream Like it Mountain style? – add crispy bacon \$3	
Bacon & Egg Roll	9.5
Crispy bacon, egg and BBQ sauce or Nest relish in warm Turkish bread. Upgrade with avocado \$3	
Avocado & Dukkah Eggs	18.0
Sourdough toast with avocado, citrus, our hazelnut dukkah And poached eggs	
Housemade Fruit Toast	7.0
Loaded with raisins, cranberries, apricots toasted and served with Salted Honey Butter	
Sourdough Toast and	7.0
Vegemite/ Salted Honey Butter/ Nest Jam	
Housemade Gluten Free Toast	7.0
Vegemite/ Salted Honey Butter/ Nest Jam	

What will you have for dessert breakfast?

August 2020

Local fruit could be summers preserved peaches, slow roasted quince, raspberries, rhubarb, boysenberries, roasted pears, cinnamon apples...all grown in ours or the Snowy Valleys backyard

Please let us know if you have any allergies

Porridge and granola made with Brushwood Farm Fresh (not dried, no additives) rolled oats from Ganmain, NSW

Please be aware as we make most of our food in house, our kitchen contains dairy/wheat/gluten/eggs/nuts/seeds – We take precautions with your allergy however we can't guarantee there will be no traces of these ingredients