

## Brunch Menu

Available all day long using nothing but the freshest local produce we can get our hands on!  
Also be sure to check the specials board for more seasonal fare.

- \$10 **Vanilla Bircher** muesli served with walnuts & macerated strawberry
- \$10 **House made Muesli** house blend of muesli served with vanilla yoghurt and caramelised pears\*\*
- \$10 **Fruit Salad** seasonal fruit served with yoghurt and local SA honey\*\*
- \$13 **English Muffin** served with vanilla bean mascarpone, frangelico macerated strawberry, basil & toasted hazlenut\*\*
- \$14 **Speck meets Avocado** Local speck & avocado on rye.\*\*
- \$14 **House Cured Ocean Trout** served with creme friache and dill on rye\*\*
- \$4 **Toast** with butter, jam, honey or vegemite\*\*
- \$4 **Raisin Toast** served with butter and cinnamon sugar
- \$?? **Brunch Specials** please check the specials board

### Piadina

toasted wholemeal flatbread

### Baguette

toasted soft baguette

### Frittata\*\*

gluten free vegetarian or meat option

\*\*gluten free option available

## Breakfast Menu

Available till 11:30am weekdays and 1:30pm on the weekends

- \$16 **Runcimans Breakfast** breakfast of champions; bacon, eggs tomato @ field mushrooms\*\*
- \$13 **Bacon & Eggs** amazing bacon, amazing eggs, simple\*\*
- \$13 **Asparagus on Toast** charred asparagus spears with poached eggs slivered almonds & grana padano\*\*

## Extras +

- \$4 ~ Adelaide plains, berkshire bacon rashers
- \$4 ~ 12 month matured smoked chorizo
- \$3 ~ extra eggs, free range RSPCA certified from McLaren Vale
- \$3 ~ vine ripened tomato
- \$3 ~ swiss brown field mushrooms
- \$3 ~ avocado
- \$2 ~ gluten free alternative\*

\*\*gluten free option available for all breakfast dishes

