

## Breakfast (served all day)

Di damas (soi voa an aay)
Croissant: house baked (add ham & cheese \$4 extra) \$5
Sourdough Toast: organic and preservative free with choice of: white, multigrain, rye, Turkish, raisin or gluten free bread (\$1.5 extra) \$6.5  • Spreads: Strawberry jam/ Vegemite/ Peanut butter/ Honey  o Ricotta \$2 extra
Scones: with strawberry jam and cream \$6.5
<b>Homemade Banana or Pear and Raspberry Bread:</b> with passionfruit butter (Add ricotta and honey \$2 extra) \$6.5
Bacon & Egg Roll:on milk bun with homemade tomato chutney\$10Add:Provolone Cheese \$1.5, Avocado \$2.5 or Hash brown on the roll \$3
<b>Brekkie Wrap:</b> two rashes of bacon, scrambled eggs, spinach, and tomato sauce \$15
<b>Homemade Bircher Muesli</b> : yoghurt, seasonal fruits, currants, pistachios, toasted almonds and honey \$16.5
Omelette: Spinach, feta, and tomato with organic sourdough toast Add: Ham or Bacon \$3 \$17
<b>Pancakes</b> : fresh strawberries, hazelnut praline, Canadian maple syrup and homemade vanilla bean ice-cream \$17.5
French Toast: (organic sourdough) Canadian maple syrup, cinnamon and bacon \$17.5
Eggs Benedict: ham or smoked salmon, sautéed spinach & home-made hollandaise \$18.5
Peppertree Egg Stack:       layered grilled tomato, avocado, poached eggs & bacon on sourdough topped with homemade hollandaise & served with mixed leaf       \$20
<b>Mixed Mushrooms</b> : fresh herbs, roasted kipfler potatoes, baby spinach, parmesan cheese, served with sourdough toast and poached egg \$20
<b>Big Breakfast</b> : eggs (scrambled/fried/poached) or (egg whites \$2 extra), bacon, sausage, mushrooms, kipfler potatoes, grilled tomato, rocket and organic sourdough \$25
<b>Vegetarian Breakfast</b> : eggs (scrambled/fried/poached) or (egg whites \$2 extra), homemade baked beans, spinach, mushrooms, avocado, haloumi, grilled tomato and sourdough \$25
<b>Eggs On Toast</b> : poached/fried/scrambled or egg whites scrambled (\$2 extra) on sourdough with rocket and butter \$11
Add On
Avocado/ Feta/ Grilled Tomato/ Kipfler Potatoes/ Hash Browns (two)/ Spinach/homemade Baked beans \$5.5
Bacon/ Mushrooms/ Smoked Salmon/ Haloumi/ Chorizo/ Sausages \$6.5

Extra Egg - Poached/ Fried \$2.5 or Egg whites/ scrambled \$4.5



From The Sea

## The Peppertree Signature Lunch

Salt and Pepper Squid: hand cut chips, garden Garlic bread: organic & preservative free Salad, aioli and lemon (GF) Bruschetta: pebre salsa and balsamic reduction on Black Tiger Prawn Risotto: with sweet peas, sourdough spinach, parmesan cheese & house-made Napoli sauce (GF) House Made Gnocchi, napoletana sauce, parmesan cheese and sourdough Wild Caught Crispy Skin Barramundi: served with fennel. orange and feta salad (GF) \$23 Home Make Chicken Schnitzel: Served with hand cut Add chips \$4.5 chips, aioli and gravy \$20 Add Garden salad \$4.5 **Seafood Plate for Two**: 2 serves of Barramundi, 6 Add cheese, ham, and napoletana sauce \$4.5 black tiger prawns, 6 salt and pepper squid, hand cut chips, garden salad and aioli (GF) Peppertree club sandwich: with bacon, chicken, tomato, lettuce and garlic mayo on sourdough. Side of homemade hand cut chips and aioli \$20 Sandwiches and Wraps Add Avocado \$3 Peppertree Steak Sandwich: Choice of White/ Rye/ Multigrain sourdough, minute steak, caramelised onion, provolone cheese and tarragon Multigrain Wrap, Turkish or Gluten free (extra \$1.5). mayo, mix leaf on Turkish bread, served with hand cut Sandwiches & Wraps are made fresh to order. chips and aioli \$20 Smoked Salmon with feta cheese, cucumber, spanish onion and spinach \$13.5 Salads **Smoked Ham** with provolone cheese, & tomato \$12 Roast Lamb & Quinoa Salad: tomato, roast pistachio, mix leaf and mint yoghurt (GF) **Chicken breast** with tomato, avocado, mix leaf, and \$13 aioli Roast Beetroot & Pumpkin Salad: baby spinach, feta, toasted walnuts & pesto (GF) \$18 Roast Vegetable with seasonal vegetables, feta and Add chicken \$5 spinach **\$13 Burgers Roast Lamb** with tomato chutney, rocket and mint yoghurt **\$14** All burgers are made on milk bun (Add a side of hand-cut chips/garden salad / Portuguese Chicken Burger: avocado, tomato, mix leaf cabbage slaw \$4.5) chili mayo and hand cut chips and aioli Pulled Pork Burger: cabbage slaw and smoked paprika Side Dish mayo and hand cut chips and aioli Bowl of Hand-cut Chips: with aioli Mediterranean Lamb burger: slice beetroot, haloumi **Bowl of Garden Salad** cheese, mixed leaf and aioli and hand cut chips **\$19 Bowl of Cabbage Slaw** Grilled Barramundi Burger: avocado, tomato, mixed leaf and tartar sauce and hand cut chips and aioli \$18