

# STILLWATER



## Winter Breakfast Menu

Freshly baked pastries & muffins - please see your waiter for today's selection

Stillwater's own toasted granola, apple, berries & vanilla yoghurt 14

Fruit toast, cultured butter & cinnamon sugar 10

Toast with jam, vegemite or peanut butter 9

Pan 'cake', Yorktown organics berries, lemon curd & meringue 23

Green bowl, eggs, smoked almond cream, cauliflower, kale, quinoa, dukka & puffed wild rice 24

Eggs Benedict, Mount Gnomon Farm ham, hollandaise sauce & vinegar salt 23

Red bowl, spiced lamb, chickpeas, fried egg, crispy potato, hummus, sourdough 25

Rye waffle, cold smoked Huon salmon, dill cucumber, eggs & mustard crème fraiche 26

Reuben sandwich, sliced Wagyu beef, sauerkraut, Russian dressing 24 (add fried egg 3.5)

Omelette with slow cooked pork, kimchi, oyster sauce, fresh coriander & bean sprouts 25

Fried rice, Korean chilli sauce, green onion, crispy shallots, fried eggs 24

Eggs on toast, poached, fried or scrambled 16

Kid's breakfast, 1 egg scrambled, toast & bacon 12

Kid's pancake, vanilla ice cream, maple syrup, chocolate crumb 12

## Sides

Streaky bacon, Cold smoked Huon salmon 6.5 each

Smashed avocado & chia, Halloumi, Mushrooms, Korean kimchi 5.5 each

## Cheeky suggestions...

NV Stefano Lubiana Brut Reserve, Derwent Valley, Tas 16.5 glass

Van Dieman Ragged Jack Pale Ale 4.2%, Evandale, Tas 10

Spicy Bloody Mary with Hartshorne Sheep's Whey Vodka, Birchs Bay, Tas 18

## Or...

Avocado Moon Artisanal Kombucha - please see your waiter for today's flavour 7.5

Strange Love sparkling blood orange & chilli 7

Orange, Pineapple, Cranberry, Tomato or Apple juice 5.5

Cape Grim Natural Water Sparkling or Still 9.5

Iced chocolate/coffee or milkshakes 6.5

*All Credit Cards incur a 1.5% Surcharge*

*Please advise your waiter of any allergies/dietary requirements. 10% Surcharge on Sundays/Public Holidays.*