

# STILLWATER



## Winter Breakfast menu 8 am–11.00 am

Sour dough toast with jam, vegemite or peanut butter 10

Fruit toast, cinnamon sugar + cultured butter 12

Stillwater's toasted granola, apple, berries + vanilla yoghurt 15

Almond milk porridge, roast pear, mascarpone + pecans 16

Rosella Roost free range eggs, poached, scrambled or fried on toast 18

Green bowl, poached eggs, herbed hummus, quinoa, baby silverbeet + zucchini relish 23

Eggs Benedict, poached eggs, sourdough toast, Italian leg ham + hollandaise 26

Red bowl, Italian-style baked beans with cotechino, fried eggs + fried polenta 26

Omelette, BT mushroom fricassee, Comté + fresh herbs 26

Sweet waffle, Nutella, banana + ice cream 20

Kid's breakfast, 1 egg scrambled, toast + bacon 15

Kid's waffle, maple + ice cream 15

### Sides

House made relish 3.5

Streaky bacon, Fried halloumi, Roasted field mushrooms or Avocado 5.5 each

Assorted freshly baked goods, see your waiter

### Drink suggestions...

Ritual Espresso coffee | Tea craft tea | Cold drinks – juice, milkshakes

Avocado Moon Kombucha – seasonal flavours 7.5

Spicy Bloody Mary with Hartshorn Sheep's Whey Vodka 18

Espresso Martini 22

Glass of Tasmanian Sparkling Wine – ask your waiter for today's drop!

NV Pirie Multi-Regional, TAS 75

2017 Ghost Rock *Zoe Brut Rosé* North West, TAS 65

NV Louis Roederer *Brut Premier* Champagne, France 80 375ml

Our eggs are free range, we source everything as locally as possible and we bake our own sourdough bread. Thank you for dining with us!

Sundays & Public Holidays incur a 10% surcharge. Amex Cards incur a 1.5% surcharge.

Please advise your waiter of any allergies/dietary requirements.