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# BRUNCH TIL' 3

## LARGE GROUP MENU

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### EGGS ON TOAST

10.9

2 eggs cooked as you like, baby spinach and seasoned tomato wedges, served on buttered toasted sourdough

### HASH STACK FLORENTINE

Hash brown towers of poached eggs, ham, salmon or bacon , baby spinach & hollandaise

Ham 14.9

Salmon OR Bacon 19.9

### OXENBREKKY ROLL

2 Fried eggs, bacon, spinach, seasoned mayo, tomato relish on a toasted brioche roll  
Served with a hash brown

16.9

### SEASONAL BRUSCHETTA (V)

Smashed avocado, Kalamata olives, artichoke hearts, roast capsicum & bocconcini, drizzled with our in house made basil pesto and a sticky balsamic, sprinkled with sumac, and served on toasted sourdough

17.9

**Vegan option available on request**

## KIDS MEALS

### DINO NUGGETS

8.9

chips & tomato sauce

### SLIDER

8.9

Beef patty, cheese. tomato on a toasted brioche roll with chips

### MINI NUTELLA PANCAKE

8.9

3 mini pancakes w nutella & ice cream

## SNACKS

### SWEET POTATO WEDGES

11.9

W chilli aioli

### ROSEMARY & SEA SALT CHIPS

9.0

w tomato sauce

### HALOUMI CHIPS

14.9

w chilli aioli

## PLATTERS

### FARMERS ANTIPASTO SMALL

25.0

Thinly sliced cured meat, gourmet cheese , inhouse made jam, seasonal pickled vegetables, McLaren Vale Kalamata olives, almonds, crackers, lavosh & crostini

### FARMERS ANTIPASTO LARGE

50.0

Thinly sliced sopressa & prosciutto, selection of gourmet cheeses, seasonal jam, seasonal pickled vegetables, McLaren Vale Kalamata olives, almonds, crackers, lavosh, crostini

### TRIO OF DIPS

17.9

Daily selection of in house made dips, served with toasted pita bread

### CHEESE BOARD

25

3 gourmet cheeses, mixed fruit, in house made jam, crackers and crostini

### CHARCUTERIE BOARD

30

3 thinly sliced cured meats, seasonal pickled vegetables, crackers and crostini

