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SUMMER MENU 2018

BREAKFAST

Acai Smoothie Bowl , nuts, seeds, berries (gf, v, ve) Add Bee Pollen 1 Add Granola 1	Served all day 6
Orange and Earl Grey Granola , berry compote, Greek yoghurt (v)	6
LOST French Toast , berry compote, Greek yoghurt, pistachios (v)	8.5
Toast or Croissant , butter, preserves, honey or PIC's peanut butter (v)	3.5
LOST Breakfast , sausage, bacon, two eggs, hash brown, roasted tomato, field mushroom, sourdough toast	10
LOST Breakfast (V) , smashed avocado, two eggs, hash brown, roasted tomato, field mushroom, sourdough toast (v)	9.5
LOST Eggs , poached eggs, herby hollandaise, quinoa, sourdough toast (v)	8
Eggs Any Style , sourdough toast (v)	6
Avocado , tomato, coriander, sourdough toast, with pickled chilli, radish, seeds, sprouts, carrot chutney (v, ve)	7

Add:

Egg 1 - Mushrooms 2 - Hash Browns 2 - Avocado 3 - Bacon 2 - Sausage 2 - Salmon 4 - Kale & Spinach 3

LUNCH

Served from 12pm

Marinated Olives	3
Bread Board , artisan breads, cold pressed EVO, (v) Add Prosciutto 4 Add Ricotta 3	6
Roast Peach , prosciutto, rocket, hazelnut, whipped ricotta	9.5
Lemongrass cured mackerel , salsify, grapes, frisée lettuce, capers, tofu dressing	10.5
Orzo , pea velouté, broad beans, wild rocket, parmesan crisps (v, vo)	9.5
Salt Beef Hash , new potatoes, kale, dill pickle, poached egg (gf)	10
Heritage Hash , new potatoes, kale, gremolata, field mushroom, roasted tomato (v, ve)	9

gf gluten free - v vegetarian - ve vegan - vo vegan option available

Food allergies and intolerances-please speak to our staff about the ingredients in your meal when ordering.

