

EMBER & VINE



a la carte breakfast

THREE EGG OMELETTE \$28

free range eggs, spinach, chorizo, feta, capsicum, vine-ripened tomato, toasted sourdough

BENEDICTION \$27

free range poached eggs, prosciutto, spinach, rosti, chive hollandaise, toasted sourdough

OR

free range poached eggs, smoked salmon, spinach, rosti, chive hollandaise, toasted sourdough

EGGS ON TOAST \$18

your choice of fried or poached or scrambled free-range eggs, with toasted sourdough

BACON BAP \$18

locally sourced streaky bacon, toasted brioche bun, spicy aioli

MEDITERRANEAN FALAFEL WAFFLE (gf & pb) \$27

harissa yogurt, cucumber, mint, pickled red onion, pomegranate seeds

signature dish

PORTOBELLO TARTINE (gfa & pba) \$28

torched Adelaide Hills mushroom ragout, smashed avocado, poached free-range egg, dukkha, green harissa, confit cherry tomato, pepitas, herbs, toasted sourdough

something sweet

TROPICAL DAWN (pb) \$25

coconut panacotta, housemade granola crumble, smoked pineapple salsa, freeze-dried berries, valrhona chocolate, viola flower

BRULEE ROYLE \$26

brioche pain perdu, mocha mascarpone, candid pecans, fresh berries, fleur de sel caramel, tuile

FRESH SEASONAL SLICED FRUIT PLATE \$18

coconut yogurt, viola flower

can't decide?

our full buffet breakfast also available daily

pb - plant based | gf - gluten free
pba - plant based available
gfa - gluten free available