



BREAKFAST

daily baked pastries + sweets	ask your waiter
yallingup wood fired sourdough, butter	6.5
yallingup wood fired fruit toast, butter	12
triple berry açai bowl, granola, coconut, berries	18.5
french toast, lemon myrtle + ginger syrup + mascarpone, seasonal fruit	17
hot cross bun pancakes, banana, c-bee honey, butter	21
poached eggs, tomato + nectarine salsa, sourdough, basil	21.5
scrambled silken tofu + avocado on toast, pickled cucumber, saltbush dukkah <i>vegan</i>	21.5
wild mushroom + stracciatella omelette, balachaung <i>gf</i>	26.5
cheesey croquette, poached egg, sichuan + green pepper caramel	26.5
shark bay crab + creamed sweetcorn, english muffin, poached egg, frizee	28.5
eggs your way, yallingup sourdough toast, saltbush dukkah	14.5
bacon 6.5 avocado 5 mushroom 4	
semi dried tomato 4 balachaung 4.5	
st julien soft white mould yallingup w.a <i>cheesecake like texture and a creamy, mineral edge</i>	15 50g
dellendale appenzelle washed rind cheddar denmark w.a <i>nutty, butterscotch and sweet pineapple notes</i>	15 50g

GROMS (12 yrs or younger)

eggs your way, yallingup sourdough toast <i>gf option</i>	8
hot cakes, seasonal fruit, c-bee honey	12.5
ham + mozzarella toastie	12.5