

THE COOKS LARDER
CAFE | DELICATESSEN | COOKING SCHOOL

breakfast

TILL 11.30 AM

WE USE FREE RANGE EGGS, REAL BUTTER, BARAMBAH BIODYNAMIC YOGHURT
AND SONOMA SOUR DOUGH

BIRCHER MUESLI

WITH FRESH MELON, ROASTED MACADAMIAS AND HONEY 12.9

SWEET CORN FRITTER

WITH CRISP BACON, AVOCADO, ROAST TOMATO AND ROCKET 14.9

BUTTERMILK PANCAKES WITH PURE MAPLE SYRUP

- CRISPY BACON 13.9

- BANANA AND HOME MADE HONEY COMB 13.9

BAKED STONE FRUIT SALAD

WITH ROASTED ALMONDS, YOGHURT 13.5

TOASTED ORGANIC FRUIT BREAD FROM LA TARTINE BAKERY

- FRESH RICOTTA AND LIME ZEST HONEY 9.5

- HOME MADE JAM / BUTTER 7.5

MUSHROOMS AND PROVOLONE ON SOUR DOUGH TOAST

WHOLE ROASTED FIELD MUSHROOMS, MARJORAM, SPINACH, PROVOLONE CHEESE 13.9

HOME MADE GRANOLA

BERRY COMPOTE, YOGHURT 11.5

OMELETTE WITH SOUR DOUGH TOAST

- BIODYNAMIC FETA, BASIL AND TOMATO 14.9

- FINE HERBS 14.9

- GYPSY HAM, GRUYERE CHEESE 14.9

FREE RANGE EGGS ON SOUR DOUGH TOAST

POACHED, SCRAMBLED OR FRIED 9.5

SIDES

BACON 4

WILTED BABY SPINACH 3

ROAST TOMATO 3

FREE RANGE PORK FENNEL SAUSAGE 4

GRILLED MILD CHORIZO 4

BAKED FIELD MUSHROOMS 3.5

AVOCADO 3.5

FRESH RICOTTA 3.5

HOME MADE BAKED BEANS 3.5

'A' GRADE SMOKED SALMON 5

HOME MADE PESTO 3.5

PURE MAPLE SYRUP 3.5

EXTRAS

SLICE OF TOASTED SOUR DOUGH 2

SIDE OF HOME MADE TOMATO RELISH OR CHILLI JAM 2

SIDE OF HOME MADE JAM, MARMALADE OR LIME HONEY 2

OPEN 7 DAYS FROM 8AM
WE ACCEPT MASTERCARD, VISA & AMEX
AMEX SURCHARGE 3.5%
ONE BILL PER TABLE PLEASE