

Breakfast

Available until 3pm Monday to Friday - all day on weekends

Sourdough toast with your choice of spread:- Summer berry jam, chocolate & hazelnut spread, vegemite, honey or Seville orange marmalade *v	7.5
Toasted fruit bread with morello cherry labneh, honeycomb shards, assorted berries, fresh baby basil & a drizzle of honey v	12.5
or plain with butter	9.5
Our famous grilled cheesy toast *v	12.0
Add eggplant & chilli pickle *v	14.0
Granola bowl - Coconut sago pudding with "THE WILD" cacao & wild berry granola served w/ seasonal fruits, rainbow meringue, hibiscus jelly & edible flowers gf	14.5
5 grain porridge with super fruit compote, honey oats, chia & coconut crumble, baby basil, caramelised macadamias & a pinch of cinnamon v	14.0
RHCL Bircher muesli with wild orange & cacao crumble, vanilla saffron pear, citrus gel, edible flowers, orange crisp & baby basil v	14.5
Croque Madame - smoked ham, Gruyere, parmesan béchamel sauce topped with a fried egg *	15.5
Latin eggs 3 fried eggs sprinkled with smoke paprika, cumin, garlic, lemon, fresh spinach, guacamole, ranchero sauce & sour cream served on our house made flat bread *v	17.0
Smashed avocado toast Meredith goat's feta, mint, chilli, cherry tomatoes, roasted hazelnuts & Beetroot hummus *v	17.5
Add a poached egg	20.5
Potato and spring onion rosti with house cured gin & lime salmon, smoked beetroot, wild rocket pesto, a soft poached egg, fondue sauce, pickled carrot slaw, topped with beetroot crisps & dill gf	19.5
Sweet potato, corn & zucchini fritters with tamarind & date chutney, tahini yoghurt, avocado, baby herb salad & dried mango dust v	16.5
Add a poached egg	19.5
Add gin cured salmon	21.5
Kasoundi eggs with slow roast pumpkin, wilted baby spinach, new season asparagus, potato rosti, black sesame seeds, fresh coriander & two poached eggs, served with seed and sprout toast *v	19.5
Buttermilk pancakes with caramelised banana, pecan praline, coconut jelly, Oreo crumble, vanilla mascarpone & fresh mint served with pure Canadian maple syrup v	18.5
Add bacon	23.0
Add Housemade vanilla ice-cream	22.0
Home style baked beans with Borlotti beans, smoked ham hock & tomato ragout w/ 12 months aged Manchego, Parmesan crumbs, rocket pesto & toasted soldiers *	19.5
Add a poached egg	22.5
Bridge Road breaky - bacon, baked field mushrooms, pork & fennel sausage, roasted Roma tomato, wilted baby spinach, with a choice of two free range eggs & organic sourdough *	22.0
Free range eggs on toast – poached, fried or scrambled *	11.5
Our bread is certified organic from Zeally Bay Bakery	
The Wild granola is organic, gluten free, paleo inspired	
Build your own....:	
Tomato & capsicum relish	2.5
Extra egg/ GF toast/ Pure Canadian maple syrup	3.0
Roasted or fresh tomatoes/ buttered spinach/ mushrooms/ organic yoghurt	4.0
Bacon/ chorizo/ avocado/ Meredith goats feta / potato rosti	4.5
Pork & fennel sausage/ beetroot cured salmon	5.5

We kindly ask for no substitutes during busy periods.

Our eggs are free range & organic

V - Vegetarian GF- gluten free *all dishes can be adapted for gluten free