



### Breakfast (served all day)

<b>Croissant:</b> house baked (add ham & cheese \$3 extra)	<b>\$4</b>
<b>Sourdough Toast:</b> organic and preservative free with choice of: white, multigrain, rye, Turkish, or raisin gluten free bread (\$1 extra)	<b>\$5.5</b>
<ul style="list-style-type: none"> <li>• <b>Spreads:</b> strawberry jam/ vegemite/ peanut butter/ honey           <ul style="list-style-type: none"> <li>○ ricotta and honey \$2 extra</li> </ul> </li> </ul>	
<b>Scones:</b> with strawberry jam and cream	<b>\$5.5</b>
<b>Homemade Banana or Pear and Raspberry Bread:</b> with passionfruit butter (Add ricotta and honey \$2 extra)	<b>\$6</b>
<b>Bacon &amp; Egg Roll:</b> on brioche bun with homemade tomato chutney	<b>\$8</b>
<ul style="list-style-type: none"> <li>• Add Provolone Cheese \$1      Add Avocado \$2</li> </ul>	
<b>Brekkie Wrap:</b> two rashers of bacon, scrambled eggs, spinach, and tomato sauce	<b>\$13</b>
<b>Homemade Bircher Muesli:</b> yoghurt, seasonal fruits, currants, pistachios, toasted almonds and honey	<b>\$14.5</b>
<b>Pancakes:</b> fresh strawberries, hazelnut praline, Canadian maple syrup and homemade vanilla bean ice cream	<b>\$15.5</b>
<b>French Toast:</b> (organic sourdough) Canadian maple syrup, cinnamon and bacon	<b>\$15.5</b>
<b>Eggs Benedict:</b> ham, smoked salmon, sautéed spinach & home-made hollandaise	<b>\$17</b>
<b>Peppertree Sweet Corn Fritters:</b> avocado, tomato, cucumber & lime salsa with bacon or smoked salmon (Add a poached egg \$2)	<b>\$17.5</b>
<b>Avocado and Feta Smash:</b> on grain toast with spiced pepitas & rocket with choice of bacon or smoked salmon (Add a poached egg \$2)	<b>\$18</b>
<b>Mixed Mushrooms:</b> fresh herbs, roasted kipfler potatoes, baby spinach, parmesan cheese, served with sourdough toast and poached egg	<b>\$18.5</b>
<b>Big Breakfast:</b> eggs (scrambled/fried/poached) or (egg whites \$2 extra), bacon, sausage, mushrooms, kipfler potatoes, grilled tomato, rocket and organic sourdough	<b>\$20</b>
<b>Vegetarian Breakfast:</b> eggs (scrambled/fried/poached) or (egg whites \$2 extra), homemade baked beans, spinach, mushrooms, avocado, haloumi, grilled tomato and sourdough	<b>\$20</b>
<b>Make Your Own:</b> poached/fried/scrambled or egg whites scrambled (\$2 extra) on sourdough with rocket and butter	<b>\$9.5</b>

### Add On

<b>Avocado/ Feta/ Grilled Tomato/ Kipfler Potatoes/ Hash Browns (two serves)/ Spinach/ homemade Baked beans</b>	<b>\$4</b>
<b>Bacon/ Mushrooms/ Smoked Salmon/ Haloumi/ Chorizo/ Sausages</b>	<b>\$4.5</b>
<b>Extra Egg - Poached/ Fried/ Scrambled \$2 or Egg whites scrambled \$4</b>	



## The Peppertree Signature Lunch

<b>Garlic bread:</b> organic & preservative free	<b>\$7</b>
<b>Bruschetta:</b> pebre salsa and balsamic reduction on sourdough	<b>\$9</b>
<b>House Made Gnocchi,</b> napoletana sauce, parmesan cheese and sourdough	<b>\$16</b>
<b>Home Make Chicken Schnitzel:</b> Served with hand cut chips, aioli and gravy	<b>\$17</b>
Add Garden salad \$3.5	
Add cheese, ham, and napoletana sauce \$4	
<b>Peppertree Steak Sandwich:</b> minute steak, caramelised onion, provolone cheese and tarragon mayo on Turkish bread, served with hand cut chips and aioli	<b>\$18.5</b>

## Salads

<b>Roast Lamb &amp; Quinoa Salad:</b> tomato, roast pistachio, rocket and mint yoghurt (GF)	<b>\$17.5</b>
<b>Roast Beetroot &amp; Pumpkin Salad:</b> baby spinach, feta, toasted walnuts & pesto (GF)	<b>\$16.5</b>
• Add chicken \$4	

## Burgers

All burgers are made on brioche bun and come with a side of homemade **hand cut chips and aioli or garden salad**

<b>Portuguese Chicken Burger:</b> avocado, tomato, mix leaf and chili mayo	<b>\$16</b>
<b>Pulled Pork Burger:</b> cabbage slaw and smoked paprika mayo	<b>\$16</b>
<b>Beef Short Rib Burger:</b> mix leaf, caramelised onion, pickled cucumber, cheese and bbq sauce	<b>\$16</b>
<b>Crispy Barramundi Burger:</b> avocado, tomato, mixed leaf and tartar sauce	<b>\$16</b>

## From The Sea

<b>Salt and Pepper Squid:</b> hand cut chips, mix leaf, aioli and lemon (GF)	<b>\$16</b>
<b>Black Tiger Prawn Risotto:</b> with sweet peas, spinach, parmesan cheese & house-made Napoli sauce (GF)	<b>\$19</b>
<b>Wild Caught Crispy Skin Barramundi:</b> served with fennel, orange and feta salad (GF)	<b>\$20</b>
Add chips \$3.5	
<b>Seafood Plate for Two:</b> 2 serves of Barramundi, 6 black tiger prawns, 6 salt and pepper squid, hand cut chips, garden salad and aioli (GF)	<b>\$45</b>

## Sandwiches and Wraps

Choice of White/ Rye/ Multigrain sourdough or Gluten free (extra \$1). Sandwiches & Wraps are made fresh to order.

<b>Smoked Salmon</b> with feta cheese, cucumber, spanish onion and spinach	<b>\$11.5</b>
<b>Smoked Ham</b> with provolone cheese, mix leaf and tomato	<b>\$10.5</b>
<b>Chicken breast</b> with tomato, avocado, rocket, and aioli	<b>\$11.5</b>
<b>Roast Vegetable</b> with seasonal vegetables, feta and spinach	<b>\$11</b>
<b>Roast Lamb</b> with tomato chutney, rocket and mint yoghurt	<b>\$12</b>

(Add a side of hand-cut chips/ garden salad / cabbage slaw \$3.5)

## Side Dish

<b>Bowl of Hand-cut Chips:</b> with aioli	<b>\$6.5</b>
<b>Bowl of Garden Salad</b>	<b>\$6</b>
<b>Bowl of Cabbage Slaw</b>	<b>\$6.5</b>



Kitchen closes at 2.30pm. Coffee and desserts are available until 3pm. No split bills on weekends and public holidays.  
10% Surcharge on public holidays