



La Madre seeded sourdough toast with butter and your choice of house-made jam, Vegemite, honey or peanut butter \$6

La Madre sourdough fruit toast served with butter and our house-made jam \$7

Toasted pear, raspberry and coconut bread served with honey mascarpone \$7

Gusto natural muesli with yoghurt & milk \$7.50 Add soy milk \$0.80

House-made baked beans and bacon served on seeded sourdough toast \$13.50

French toast made from fruit bread rolled in loads of cinnamon sugar and served with caramelised banana and maple syrup \$14

Sautéed tomato, onion and basil served on seeded sourdough toast with bacon and two poached free range eggs \$18

Gusto Big Breakfast - two local free range eggs (poached, scrambled or fried) on seeded sourdough toast served with bacon, roasted Lonsdale tomato, mushrooms, and a Farm Foods' sausage (sorry.....no variations!) \$20

Two local free range eggs (poached, scrambled or fried) on seeded sourdough toast \$12

Breakfast sides:

\$3.50 each: bacon, roasted Lonsdale tomato, mushrooms

\$4 each: Gusto baked beans, sautéed spinach, Farm Foods' sausage

Complimentary tomato relish is available upon request

House marinated olives and sourdough toast \$8 (for two) \$12 (for four)

Gusto dips – two house-made dips served with toasted sourdough \$13

Open toasted sandwich with cold roasted rare porterhouse, cheddar cheese, caramelised onions and seeded mustard mayonnaise \$16.50

Grilled field mushrooms with gremolata butter, grana padano parmesan and dressed rocket on toasted olive sourdough \$17.50

Special Kid's Lunch - A simple sandwich with your choice of ham, cheese, tomato, lettuce, jam, vegemite or peanut butter & a small fruit juice (orange, apple, pineapple) or small flavoured milk (chocolate, strawberry, lime or caramel) followed by a sweet treat \$7 (under 13's only)

Gluten free bread can be substituted upon request (extra \$2 per serve)

See next page for on the day specials

Specials Board (Aug 16-22)

Farm Foods red wine and cracked pepper sausages served with spinach, bacon, caramelised onion and tomato relish

Olive sourdough bruschetta topped with sundried tomatoes, olives, anchovies and shaved parmesan

Semolina gnocchi served with pomegranate and chilli braised red capsicums

Lamb backstraps with a haloumi and walnut salad

Chilli prawn cakes with salad greens and lemon mayonnaise

Spaghetti with sweet potato, fresh herbs and marinated olives

Beef and mushroom pot pie served with creamy mash and a rosemary and parmesan scone