

# Toast the Sun

MENU

## SAVOURY

Cured salmon + dill mini tartlets (gf)  
*Salmon gravlax paired with dill + caper cream cheese*

### A CHOICE BETWEEN

#### The South American\*

Scrambled eggs, caramelised onions, roasted capsicum, kasundi, avocado + black beans on a house-made tortilla  
Sprinkled with glazed chilli bacon, sour cream + coriander

#### The Middle Eastern\*

Scrambled eggs, feta, dill, herbs, roasted capsicum, caramelised onions, avocado + baby spinach  
Drizzled with olive oil on a house-made tortilla



## SWEET

House-made buttermilk waffles\*  
Served with our decadent salted caramel + mascarpone cream & (death by chocolate) hazelnut chocolate

Greek yoghurt, poached stone fruits + house-made bircher  
Drizzled with local bush honey (gf)



## DRINK

Tea + Coffee + Water + Cold-Pressed Juice

Thank  
you

A little thank you from our **Wild Goat** team:  
a custom postcard + stamp to send from Australia's most easterly postbox.

*Where possible, we source local, organic, spray-free produce.*

*gf – gluten free v – vegetarian*

*\* – gluten free options available*