

MENU

Trading Hours: 9am - 4pm (Kitchen closes 3pm)

BREAKFAST

TOAST

5.2

Local Artisan White Sourdough, Rye or Raisin, with a condiment of your choice. Beerenburg Strawberry Jam, Kangaroo Island Honey or Vegemite.

FRUIT & NUT TOAST

9.9

Local Artisan Fruit & Nut Loaf, with local Ricotta & Beerenburg Blood Orange Marmalade.

CANAAN BREAKFAST

10.9

Granola recipe with local Fleurieu Natural Yoghurt, berries and Kangaroo Island Honey.

SMASH AVO WITH POACHED EGG

13.9

Smashed Avocado on local Artisan Sourdough with cherry tomato, rocket, poached egg and garlic aioli.

BACON & EGG ROLL.

13.9

Bacon, Eggs & sauce of your choice on a Brioche Roll.

EGGS YOUR WAY

11.9

Two eggs fried, poached or scrambled served with a slice of toasted white sourdough.

SHADRACH

18.9

Two eggs, cooked to your liking with avocado, wilted spinach, grilled mushrooms & tomato & toasted white sourdough.

SOLOMON'S TABLE

18.9

Two eggs, cooked to your liking with bacon, breakfast pork sausage, grilled mushrooms & tomato along with baked beans and a slice of toasted white sourdough.

EXTRAS FOR ALL BREAKFAST MEALS.

Egg / Tomato

2

Mushroom / Baby Spinach / Sausage

3

Avocado / Bacon

4

LUNCH — *Hot Meals*

BELT

14.9

Bacon, Egg, Lettuce & Tomato on a local toasted Artisan Sourdough with Beerenburg Garlic Aioli.

QUICHE & SALAD

14.9

Our Quiche of the Day served with our classic David Garden salad & Vinaigrette.

THE CAIAPHAS

13.9

Warm Chicken Breast with lettuce, cheese & tomato with whole egg mayonnaise on a Brioche Roll.

THE OLAH

13.9

Angus beef pattie with lettuce, tomato, cheese, Beerenburg caramelised onion on a Brioche Roll.

LIGHT OPTIONS

THE GALATIAN

13.9

Turkey, Cos lettuce, tomato, Swiss cheese, with beetroot relish & mayo on a local Rye Artisan bread.

THE GOSHEN

13.9

Chicken breast, pear, rocket, avocado and balsamic glaze on a toasted local artisan sourdough.

THE NEBUCHADNEZZAR

13.9

Chicken breast, lettuce, tomato, cucumber and peri peri mayo in a sundried tomato wrap.

THE CAESAREAN

13.9

Meditarranean grilled vegetables, baby spinach, feta & garlic aioli on a toasted local artisan sourdough.

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SALADS

DANIEL 8.9

Our classic garden salad. Lettuce, tomato, red capsicum, cucumber, carrot, mushroom, Spanish onion with Italian Vinaigrette.

THE AUGUSTINE 16.9

Spiced chicken breast with lettuce, tomato, cucumber, Spanish onion and a Moroccan Vinaigrette.

QUEEN OF SHEBA 16.9

Roasted Pumpkin, beetroot with pearl couscous, baby spinach, Spanish onion, feta cheese, pepitas and a balsamic glaze.

SOMETHING TO SHARE

THE DIASPORA (GF) 15.9

Corn chips, tomato salsa & melted tasty cheese. Complimented with sour cream & avocado.

GOURMET DIP PLATTER 15.9

A selection of Gourmet Dips, carrot sticks with local Artisan Bread.

DRINKS

COFFEE (REG / MED) 4.2 / 5.2

Flat White / Cappuccino / Latte / Long Black

EXTRAS

Syrup: Vanilla / Hazelnut / Caramel 0.8
Spiced Chai 4.5
Mocha 5.5
Soy / Almond / Decaf / Lactose Free 0.8

HOT CHOCOLATE (REG / MED) 4.2 / 5.2

ICED DRINKS 6.5

Coffee / Chocolate / Chai / Mocca

MILKSHAKE 6

Chocolate / Strawberry
Caramel / Vanilla

NIPPY'S JUICE 5.5

Orange / Orange & Mango / Apple / Apple & Blackcurrant

TEA IN A POT (T2 LOOSE LEAF) 4.5

Black: English Breakfast / Earl Grey
Herbal: Chamomile / Peppermint / Lemongrass & Ginger / Green

THE DEVONSHIRE TEA 9.9

A pot of T2 loose leaf tea with 2 House Baked Scones served with Beerenburg Strawberry Jam and Fleurieu cream.

KIDS OPTIONS

THE PRODIGAL 6

Ham & Cheese Toasted Sandwich

CHEESY FINGERS 5

TOAD IN THE HOLE 5

FROG IN THE POND 4

KIDS MILKSHAKE 4

BABYCINO 2

SWEET TREATS

ICE-CREAM 6

2 scoops of vanilla ice cream, flavouring of your choice, wafer and nuts.

CAKE DISPLAY COLLECTION 2 - 8

Please see our collection of local cakes, slices, muffins and pastries.