

# brunch -till 3pm

## EGGS AND THINGS 12.0

Two free range eggs your way, seasonal salsa, with sourdough, grain, or gluten free toast.  
add/build:

- free-range bacon 6.0
- tomato 4.5
- avocado or two vegetable croquettes 5.0
- two free-range pork and fennel sausages 6.0
- house-smoked, brown sugar cured salmon 7.0
- creamy mushrooms 6.0
- free-range egg 3.5

## MEDITERRANEAN BREAKFAST 22.5

house-made flatbread with feta, marinated olives, soft-boiled egg, pickled vegetables, beetroot, black bean falafel and strained yogurt [VA]

## PALEO MEUSLI BOWL 13.6

house blend of puffed wholegrains, nuts, seeds, dried fruit and goji berries. served with poached pear, soused prunes and Ragaln coconut yoghurt [VE, DF]

## EGG WHITE KETO OMELETTE 17.5

spanish style omelette with your choice of house-smoked salmon or thick-cut smokey bacon, served with chargrilled bell pepper, feta, broccoli stems and sliced almonds [GF, DFA]

## QUAIL'S NEST BREAKFAST 23.5

full breakfast grill of free-range eggs your way, with toasted sourdough, thick-cut smoky bacon, creamy mushrooms, free-range sausage, roasted tomato, kasundi tomato relish and house vegetable croquette

## QUAIL'S NEST HOUSE-MADE WAFFLES

- buckwheat and berry waffle 16.7 [GF]  
with strawberry ice-cream, apple syrup, honeycomb, and dehydrated raspberries
- karaage (Japanese-style) fried chicken waffle 19.5 [GFA]  
with kimchi slaw, aji mayo, ginger root and bourbon-infused maple syrup, fried oregano

## ROUND OF TOAST 8.0

two toasted slices of sourdough, grain or gluten-free served with a butter and choice of jam, honey, peanut butter or marmalade

## CROISSANT EGGS BENEDICT 18.7

toasted croissant with two free-range poached eggs, house hollandaise, sauteed broccolini and your choice of thick-cut smoky bacon or house-smoked salmon

DF- dairy free GF- gluten free, V- vegetarian, VE- vegan, A- available on request

# lunch

## DECONSTRUCTED CAESAR 22.2

poached egg, crispy prosciutto, shaved parmesan, house-baked croutes and crispy lettuce finished with caesar dressing and your choice of house-smoked salmon, almond-poached chicken or grilled vegetables [GFA, DFA, VA]

## FRESH LOCAL HERB-CRUMBED FISH 'N' CHIPS 23.6

local line-caught fish with tahini slaw, house tartare and golden fries

## QUAIL'S NEST BURGER 18.0

warm brioche burger bun stacked with angus beef patty, smoked cheddar, pickles and crispy lettuce, finished with house bernaise [GFA]

- lettuce cup available as a bun alternative on request

- add fries 4.5

## WITLOOF TACOS 15.6

witloof lettuce with beetroot and black bean falafel, tahini slaw, coconut yoghurt dressing and microgreens [VE, GF, DF]

## TWICE-BAKED GOATS CHEESE SOUFLE 17.5

with cherry tomatoes, toasted sourdough and fig jam [V]

## QUAIL'S NEST PLATTER 29.0

a selection of pickled, marinated and in-house specialties with grilled ciabatta

