

BLUESKIN NURSERIES CAFÉ

Sample Brunch & Lunch Menu

Sunshine Granola Bowl \$15.50

Homemade granola with seasonal poached fruit, coconut yoghurt and your choice of milk
(gf, df & pb on request)

Gardeners Breakfast \$26.50

A full breakfast with free range bacon, pork & fennel sausage, house made hash brown, herb roasted tomato, free range poached eggs on toasted ciabatta & tomato relish (gf on request)

eggs your way \$15.50

Free range poached eggs cooked either fried, poached, scrambled or chilli fried on toasted ciabatta with homemade relish gf on request

add ons-

Toast, hash brown, tomato	\$4.20
House smoked Salmon & free range bacon	\$6.50
Pork & fennel sausage or avocado	\$4.90

Vege Breakfast \$21.90

Roast mushrooms, spinach, grilled haloumi on house made hash brown with free range poached eggs & sundried tomato pesto (gf on request)

Bacon & cheese burger \$20.90

House made beef patty, swiss cheese, pickles, caramelized onions, bacon, lettuce, aioli & tomato relish in a sesame milk bun (gf on request)with fries **\$3.90**

Harvest Vege Burger \$20.90

A quinoa & chickpea patty with roasted kumara, roast mushrooms, lettuce, aioli & beetroot relish in a ciabatta bun.(gf, df & pb on request)

Spring Nourish bowl \$19.90

A tasty lentil& quinoa salad with carrot ribbons, pickled cabbage, edamame beans, mizuna, avocado smash and capsicum relish (gf df & pb on request)

Flower pot of chunky fries \$8.90

served with homemade aioli & tomato ketch up (gf, df &pb on request)

Allergies & dietary requirements

We care deeply about people with food allergies and work hard to make our products and food safe for everyone by putting strict procedures in place where possible. However due to the nature of our business we cannot 100% guarantee against cross contamination.

If you have any food allergies we ask that you speak to the chef beforehand and make an informed decision before dining with us.

PB- Plant based, GF- Gluten Free, DF-Dairy Free