



## Breakfast (served until 12 noon)

Sourdough toast with homemade preserves	\$6.50
Eggs on toast - 2 free range eggs cooked to your liking (poached, fried or scrambled) served on sourdough toast	\$8.50
Toasted banana bread with coconut caramel	\$8.50
Honey & nut toasted muesli with creamy yoghurt & berry compôt	\$9.50
Ricotta pancakes with raspberry compote, vanilla & rose labneh	\$13.50
Eggs Benedict on Turkish bread with double smoked ham & hollandaise sauce	\$14.50
Scrumpy's baked eggs with chorizo, black olives, fetta, red onion, tomato & fresh herbs served with sourdough	\$14.50
'The Not Quite Homestead Breakfast' - 2 free range eggs on Sourdough with bacon, mushroom, spinach & roasted tomato	\$14.50
Smoked salmon, crispy potato rostie, 2 poached eggs, sautéed spinach & Hollandaise sauce finished with a dill oil	\$15.50
'The Homestead Breakfast' - sourdough toast, 2 free range eggs, bacon, slow roasted tomato, mushrooms, crispy potato rostie, chorizo & sautéed spinach	\$16.50

## Extras

Sautéed spinach	\$2.50	Grilled mushroom	\$2.50	Bacon	\$3.00
Potato rosti	\$2.50	Roasted tomato	\$2.50	Chorizo	\$3.00
Smoked salmon	\$3.50	Sourdough Toast	\$2.00		



### Entree Plates (served from 12noon)

Share plate of mixed olives with warm Turkish bread (v)	\$8.00
Grilled saganaki with olive tapenade. Rocket & red onion salad (v,g)	\$8.50
Truffled mushroom & parmesan arancini with garlic aioli (v)	\$9.50
Tapas platter (minimum 2 people) - Turkish bread, house made dips, marinated goats cheese, grilled chorizo, prosciutto, baby octopus, mixed olives & roasted red capsicum (g = no bread)	\$29.00

### Main Plates (served from 12noon)

Salt & pepper calamari salad with rocket, tomato, red onion & cucumber with a citrus dressing	\$16.00
Grilled chicken focaccia with avocado puree, caramelised red onion jam, crispy cos lettuce & aioli served with fries	\$16.50
Smoked salmon & rocket salad with baby capers, olives & capsicum salsa finished with a dill oil (g)	\$16.50
Scrumpy's poached chicken Caesar salad with cos lettuce, bacon, croutons, anchovies, poached egg, parmesan cheese and Caesar dressing (g = no croutons)	\$16.50
Fettuccini with roasted red capsicum, olives, rocket, tomato, capers & red onion drizzled with a lemon oil (v)	\$16.50
Potato & herb gnocchi with chicken & mushroom in a creamy cheese sauce topped with parmesan	\$17.00
Wagyu beef burger with slow roasted tomato, bacon, aged tasty cheese, smoky tomato relish & crispy cos lettuce served with fries	\$18.00
Beer battered fish of the day with hand cut chips, salad & aioli	\$21.50
The Classic Homestead Parma (it's back!) - Crumbed chicken breast with double smoked ham, Napoli sauce & cheese served with fries & salad	\$21.50

### Sides

Fries served with aioli (v)	\$6.50
Greek salad with cos, herbs, tomato, fetta, olives, cucumber & red onion (v,g)	\$7.00
Kipfler potato hand cut chips with salt flakes & aioli (v,g)	\$8.50

v = vegetarian      g = gluten free



## Dessert Menu

Apple & rhubarb crumble with honey & vanilla bean ice cream	\$10.00
Scrumpy Brown's sticky date pudding served with butterscotch sauce & vanilla bean ice cream	\$12.50
Scrumpy's daily cake selection served with cream or ice cream	\$7.50
Devonshire tea : 2 scones with jam & cream served with your hot drink of choice	\$7.50
Homestead cheese platter: Chef's selection of cheese's with fresh fruit, walnut bread, house made quince jam, smokey tomato relish, crisp bread & muscatels	\$24.00

Please ask wait staff for today's dessert specials