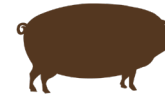


SNOUT IN THE TROUGH



BREAKFAST MENU

SERVED BETWEEN 8.30 – 11.30AM

LA MADRE SOURDOUGH TOAST/FRUIT TOAST

WITH YOUR CHOICE OF
CONDIMENT
8.5 GFO

T2 CHAI SPICED PORRIDGE

WITH SPICED RHUBARB
COMPOTE AND NATURAL
YOGHURT
16.5
ADD ALMOND OR SOY
1.5 VO

BANOFFEE WAFFLES

CARAMELISED BANANAS,
VANILLA ICE CREAM, WARM
CHOCOLATE SAUCE AND
PERSIAN FAIRY FLOSS
20

POACHED EGGS

2 HENZEN EGGS ON LA
MADRE SOURDOUGH
12.5 GFO

BIG BREAKFAST

HENZEN EGGS, ISTR
BACON, HASH, SPINACH,
MUSHROOMS, TOMATOES
AND AUTUMN RELISH
22 GFO

EGG & BACON ROLL

SPINACH, HASH AND
AUTUMN RELISH ON LA
MADRE MILK BUN
15.5

THREE EGG OMELETTE

MEREDITH GOATS FETTA,
SPINACH AND FRESH HERBS
ON LA MADRE SOURDOUGH
18.5 GFO

BREAKFAST EXTRAS

RELISH – EGG – SPINACH –
TOMATO **\$2.50**
MUSHROOMS – HASHBROWN
– AVOCADO **\$3.50**
ISTR A BACON – MEREDITH
GOATS CHEESE **\$4.50**

LUNCH MENU

AVAILABLE 11.30 – 2.30PM

LAMB AND ROSEMARY PIE

HOUSE MADE WITH AUTUMN
RELISH, FRIES AND SALAD
22

CROQUE MONSIEUR

LAYERS OF TRIPLE SMOKED
HAM, GRUYERE CHEESE,
DIJON MUSTARD AND
BECHAMEL SAUCE BAKED
TO PERFECTION. FRIES AND
CORNICHONS
19.5

JFC & WAFFLES

JARROD'S FRIED CHICKEN,
WAFFLES AND CANDIED
BACON, SMOTHERED IN
MAPLE SYRUP AND VANILLA
BUTTER
22

VIETNAMESE BEEF PHO

THIS SOUP WILL NOURISH
YOUR SOUL! SLICED BEEF,
RICE NOODLES, GARNISHED
WITH BEAN SHOOTS AND
THAI BASIL
16. GFO

BEER BATTERED WHITING

WITH FRIES, HOUSE MADE
AIOLI AND SALAD
22

SPANAKOPITA PIE

MIXED GREENS, CRUMBL
FETTA, CARAMELISED ONION
AND PINE NUTS WRAPPED
IN PASTRY WITH FRIES AND
SALAD
21. VO

LAMB KOFTA

NOURISH BOWL

SAFFRON INFUSED RICE,
CUCUMBER, ROASTED
PUMPKIN, AVOCADO,
HUMMUS AND FLAT BREAD
22. GFO

GRILLED HALOUMI SALAD

WITH LENTILS, ROASTED
BEETROOT AND ROCKET
20. GFO VO

KIDS MENU

STRICTLY 12 AND UNDER

HAWAIIAN PIZZA

MUFFIN
\$10

KIDS FISH

AND CHIPS
\$10

CHICKEN

NUGGETS
\$10

GFO - GLUTEN FREE OPTION
VO - VEGAN OPTION

PLEASE ADVISE OF
ANY ALLERGIES OR
INTOLERANCES



/SNOUTINTHETROUGH



@SNOUTINTHETROUGH