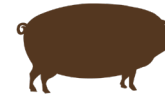


SNOUT IN THE TROUGH



BREAKFAST MENU

SERVED BETWEEN 8.30 – 11.30AM

**LA MADRE SOURDOUGH TOAST
OR FRUIT TOAST**
WITH YOUR CHOICE OF CONDIMENT
8.5 GFO

**LA MADRE BLUEBERRY AND COCONUT
GRANOLA WITH NATURAL YOGURT**
WITH FRESH SEASONAL FRUIT
16.50
ADD ALMOND OR SOY 1.50

POACHED EGGS
2 HENZEN EGGS ON LA MADRE
SOURDOUGH
12.5 GFO

BIG BREAKFAST
HENZEN EGGS, ISTRBA 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

BREAKFAST EXTRAS
RELISH – EGG – SPINACH – TOMATO
\$2.50
MUSHROOMS – HASHBROWN – AVOCADO
\$3.50
ISTRBA BACON – MEREDITH GOATS
CHEESE - SMOKED SALMON
\$4.50

LUNCH MENU

AVAILABLE 11.30 – 2.30PM

SZECHUAN PEPPER CALAMARI
CRISP APPLE, BEAN SHOOTS, RADISH,
CUCUMBER, NAHM JIM DRESSING AND
FRIED SHALLOTS.
23 GFO

CHICKEN BAHN MI
POACHED CHICKEN, PICKLED CARROT
AND CUCUMBER, SWEET CHILLI MAYO,
CORIANDER AND MINT ON BAGUETTE.
SERVED WITH FRIES.
22

VEGETARIAN NOURISH BOWL
ROAST PUMPKIN, AVOCADO, QUINOA
TABOULEH, CHERRY TOMATOES, HARISSA
CHICKPEAS, CUCUMBER & HUMMUS DRESSING.
SERVED WITH LEBANESE BREAD.
22 GFO

CRISPY PORK BELLY SALAD
CRISPY PORK BELLY PIECES WITH ROAST
VEG AND COUS COUS SALAD. DRIZZLED
WITH LANAS GARDEN RHUBARB COULIS.
23 GFO

MIDDLE EASTERN LAMB BURGER
BEETROOT SALSA & GRILLED HALOUMI ON LA
MADRE BURGER BUN. SERVED WITH FRIES.
23

OTWAY ALE FISH AND CHIPS
OTWAY ESTATE BEER BATTERED
WHITING, FRIES, HOUSE MADE
AIOLI AND SALAD.
23

EGGPLANT STACK
TEMPURA FRIED EGGPLANT SLICES
STACKED HIGH WITH A ROASTED VEG,
SMOKED SALMON AND MEREDITH
GOATS FETTA SALAD.
22

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



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