

# nourishdome

## morning start

EGGS BENEDICT \$17

Poached eggs, virginian ham & rich hollandaise sauce served over toasted muffin

SAVOURY OMELETTE \$16

Three egg omelette with ham, tomato, tasty cheese & rich tomato relish

SMASHED AVO \$17 | V

Poached eggs, smashed avocado & wilted spinach served over toasted sourdough

BREAKFAST BUDDHA BOWL \$15 | V

Baked maple & vanilla granola - crunchy oats, coconut, almond, pepitas, flax, chia & hemp seeds. Layered with greek yoghurt & topped with fresh pomegranate, blood orange, kiwi fruit, walnuts and cacao nibs. Finished with a light drizzle of honey.

HAM & CHEESE CROISSANT TOASTED \$8

HAM & CHEESE SANDWICH TOASTED \$8

## nutrient dense

UDON NOODLE STIR-FRY \$18

Stir-fried chicken, udon noodles, coriander, pickled ginger, peppercorn & fresh lime

GREEN SALAD \$16 | V

Avocado, asparagus & bocconcini salad with lime dressing & fresh lemon

DETOX CHIPS \$9 | V

Root vegetable chips, baked & lightly dusted with detox elixir

PEKING DUCK SPRING ROLLS \$16

Housemade with petite salad & served with a sweet chilli & soy dipping sauce

## oceanic

FISH & CHIPS \$21

Choice of grilled or battered fish served with chips & fresh garden salad, tartare sauce & lemon

SALT & PEPPER CALAMARI \$16

Served with citrus mayo and a fresh lemon wedge

SEAFOOD CHOWDER \$16

Creamy seafood chowder served with crusty sourdough

## share

FRUIT & CHEESE PLATTER \$25

Chefs selection of three gourmet cheeses accompanied with quince paste, grapes, crunchy granola and lavosh

SWEET TREAT PLATTER \$25

Citrus tart ( GF), Timboon fine ice-cream, soft chocolate brownie, macarons & strawberries

MOLTEN CAMEMBERT \$19

Creamy baked Camembert cheese, avocado and mango chutney served with grilled sourdough

## sweets

TIMBOON FINE ICE CREAM \$15

Trio of Timboon fine ice-cream served with fresh strawberries

CITRUS TART \$14 | GF

Lemon tart served with sweet berry coulis & chantilli cream

