

thebookkitchen

8.00am to 3.00pm

We use free range and organic produce wherever possible

We are also open for dinner Friday and Saturday from 6:00pm – see menu on last page

Breakfast

- Cook's muesli with Greek yoghurt 7 / 10 **w** fruit 4
Bircher muesli with fresh fruit 8.5 / 13 {we make it with yoghurt, orange juice and cream}
Seasonal fresh fruit plate 10
Organic Banana bread 5.5 **w** passionfruit butter 1.5
Pear, date and walnut loaf 5.5 **w** passionfruit butter 1.5
Toast: white, sourdough or multi grain 5
w strawberry and rhubarb jam **or** plum jam **or** blood orange marmalade
or honey **or** crunchy peanut butter **or** vegemite

- Eggs **poached** or **scrambled** with toast: sourdough, multi grain or white 10 **bio** 13
Soft boiled bio dynamic eggs with vegemite soldiers 1 egg 8 2 eggs 11
Spanish baked eggs with tomato confit, capsicum and oregano 15 **bio** 18 **w** chorizo 2.5
Egg and bacon roll with roast tomato chutney 11 **bio** 12.5
Panettone French toast infused with spices, seasonal fruit and natural Greek yoghurt 16
Fried bio dynamic eggs & white asparagus on sourdough toast with basil pesto & truffle salt **v** 17
Avocado, sourdough toast, Persian feta, poached egg, rocket and lemon infused olive oil 17.5 **bio** 19
Scrambled eggs with smoked ham hock, spinach, Persian feta and asparagus on sourdough toast 18 **bio** 21
Trio corn fritters, avocado salsa, poached egg and your choice of smoked salmon **or** bacon 20 **or both** 23

Lunch

- Bitter leaf salad: raddichio, witlof, figs, blood orange, hazelnuts, goats curd, orange blossom dressing **v** 17
Pancetta & ricotta stuffed squid, tomato sauce with Sicilian olives, rocket & lemon oil 17
The Book Kitchen Caesar: anchovies, baby cos, Parmesan, pork belly and poached egg 17.5
Fish fillets in a chickpea batter with a romesco and witlof, apple and herb salad 19

- Poached salmon, soba buckwheat noodles, cucumber, avocado, chilli, fine herb salad, soy mirin dressing 20
Thirlmere chicken breast & leg, slow roasted with green beans, cherry tomatoes, chervil, balsamic reduction 20
Lamb tenderloin, pan-fried served with pearl barley, date & tamarind chutney, ratatouille vegetables 20.50
Scotch fillet with TBK spice blend rub served with an artichoke, caper and sourdough panzanella salad 20

Dessert

- Summer berry trifle, passionfruit curd, elderflower crème chantilly 12
Chocolate and caramel bombe with mascarpone, fresh banana and TBK honeycomb 12
De-constructed carrot cake: honey, olive oil cake, spiced carrot puree, walnut praline, cream cheese parfait 12
Affogato: vanilla ice cream, coffee and Frangelico or Amaretto 12
Selection of cheese with lavosh and seasonal fruits, 1 cheese 8, 2 cheese 14, 3 cheese 20

- Daily muffins 4.5
Lamington 5
Orange and almond cake (gluten free) 3.5

Sides

- Passionfruit butter 1.5
Paesanella ricotta 3
Persian Feta 4
Greek yoghurt 2.5

Mushrooms in parsley 3.5
Smoked bacon 4
Oregano oven-dried tomatoes 3.5
Pork chipolatas 4.5
Chorizo sausage 4.5
Hand cut smoked salmon 5
Avocado, tomato, basil 4.5

Hand cut chips **w** 6
spicy harrisa **or** hand whipped aioli
or malt vinegar
Salad greens 6

Ingredients for sale

Made to order

- Passionfruit butter 6.5
Strawberry & rhubarb jam 6
Plum jam 6
Blood orange marmalade 6
Tomato chutney 6.5
Pukara Estate oils 6.95

**The shelves are full of
gastronomic delights,
available to
browse and buy...enjoy!**

Please note: **Saturday's** and
Sunday's are very busy -
thank you, we appreciate your
patience!

One bill per table only
*10% surcharge on Sundays
and public holidays*
2% surcharge for Amex