



ALL DAY BREAKFAST (8AM-3PM)

AVOCADO SMASH ON GRAIN TOAST \$20
Pickled shallots, whipped feta + tomato medley, add bacon \$3, add poached egg \$2

FIELD MUSHROOMS ON GRAIN \$21
Poached eggs, truffle hollandaise, grilled asparagus + parmesan

SMOKED SALMON BAGEL \$20
Spanish onion, arugula, cucumber, tomato + dill cream cheese

BACON AND AVOCADO BAGEL \$20
Smashed avocado, tomato + whipped feta

EGGS ANY WAY \$14
Free range eggs, fried / scrambled / poached – all with seasonal greens

BRIOCHE FRENCH TOAST \$19
Berry mascarpone, berry coulis, Canadian maple syrup + seasonal fruit

SERRANO OMELETTE \$20
Spring onions, herbs, + parmesan, add asparagus \$3

EGGS BENEDICT \$23
Poached eggs, English muffin, truffle hollandaise, grilled asparagus + hock ham / smoked salmon / seasonal greens

HOUSE MADE GRANOLA \$17
Poached seasonal fruit, coconut yogurt, almond milk

MEADOW HUEVOS SUCIOS \$22
Fried eggs, potato sucios, black bean salsa, mozzarella, chipotle, hock ham+ coriander (g/f, d/f)

SIDES

Hash brown	\$7	Streaky bacon	\$7
Seasonal fruit bowl	\$9	Smoked salmon	\$8
Smashed avocado	\$7	Field mushrooms	\$6
Grilled asparagus	\$8	Truffle fries, parmesan + aioli	\$9

* Please inform wait staff of your dietary requirements, as some dishes can be modified to suit your allergies or intolerances.

LUNCH (FROM 11AM-3PM)

CATCH OF THE DAY \$30

Please ask your server for today's selection

GRILLED CHICKEN SALAD \$24

Greens, carrot, cherry tomato, crispy onion, mung beans + goddess dressing

GARLIC & MUSTARD COATED LAMB CUTLETS \$32

Cumin roast potato, mint tzatziki + coriander chimichurri

STICKY ROAST PORK SHOULDER BURGER \$22

Apple slaw, coriander, chipotle mayo + truffle fries

GRILLED CHICKEN & AVOCADO BURGER \$22

Spanish onion, avocado, aioli, brie, salad + truffle fries

MEADOW CHICKEN CURRY \$26

Tender chicken cooked with mild spices, tomato and cashew gravy, aromatic rice + papadum

T-BONE \$32

Garlic roast potatoes, grilled asparagus + truffle butter

HARISSA SPICED GRILLED HALLOUMI (V) \$22

Mixed greens, cucumber ribbons, pearl barley, orange + crispy onion

GNOCCHI (V)

Walnut, kale crisps, hazelnut romesco, grilled baby carrot + parmesan \$28

PIZZA

Garlic, pesto, balsamic + parmesan \$12

Pulled lamb shoulder, roasted capsicum, feta + mint \$17 / \$25

Prosciutto di parma, mozzarella, bocconcini, rocket + extra virgin olive oil \$16 / \$24

Chorizo, roasted capsicum, chilli + mozzarella \$16 / \$24

Margherita, tomato, basil + bocconcini \$15 / \$22

DESSERT

HOMEMADE CHEESECAKE, please ask your server for the chef's flavour of the day \$14

AFFOGATO, Kohu Road vanilla ice cream and espresso / add liqueur \$9 / \$16

WAFFLE CONE + Kohu Road ice cream flavours - one/two/three \$6/ \$9/ \$12

JUICES

Green Genes - celery, kale, apple + lemon \$7.5

Basic Energy - orange, carrot + ginger \$7.5

Sun Sweetness - pineapple, orange + lime \$7.5

SMOOTHIES

Berry Superfood - mixed berries, mint, apple + banana \$9.5

Clevedon Greens - kale, pineapple, spirulina + banana \$9.5

Nutty Coconut - peanut butter, cinnamon, coconut + banana \$9.5