

MILLS REEF

— WINERY | RESTAURANT —

BRUNCH MENU

9.00^{AM} - 11.30^{AM}

French toasted brioche, banana, bacon,
pineapple salsa, mascarpone \$18

Pan-fried snapper, smashed avocado, fried egg,
flat bread, tomato salsa, salted sunflower seeds,
smoked paprika yoghurt *GF option* \$21

Savoury mince, toasted seeded bread,
spinach, poached egg *DF, GF option* \$22

Big breakfast, mushroom, sausage, bacon,
tomato, rösti, poached egg, toasted ciabatta,
hollandaise *GF option* \$24

Manuka honey cured bacon & eggs
grilled tomatoes, toasted ciabatta
GF option available \$17

Granola, coconut, walnut, sunflower seed,
with fresh fruit & coconut yoghurt
DF + GF + V + VEGAN + Paleo \$17

EXTRAS

Spinach *DF + GF + V + VEGAN* \$5

Herb potato rösti *DF + GF + V* \$5

Pan-fried mushrooms *DF + GF + V + VEGAN* \$6

Smoked salmon *DF + GF* \$7.5

Change to gluten free bread *GF* + \$2.5

Eggs (2) *DF + GF* \$5

Bacon (2) *DF + GF* \$5

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HOT BEVERAGES

COFFEES

Short Black | Long Black | Americano \$4

Flat White | Cappuccino \$4.5

Hot Chocolate | Mochaccino \$5

Latte (glass) | Chai Latte (glass) \$5

Vanilla shot | Caramel shot | Hazelnut shot + \$1

Extra shot | Soy milk | Almond milk + \$1

T LEAF TEA

Black tea

English | Earl Grey \$5

Flavoured green tea

Fabulous Feijoa | Tokyo Lime | Sencha \$5

Fruit tisanes (caffeine free) tea

Liquorice star | Kawakawa fire | Peppermint

Ginger root | Lemongrass & ginger | Berrylicious \$5

