

# Le Penelope's

@ Kirwan's Bridge Estate

## Start the day

<b>Maple toasted Granola</b>	<b>\$10</b>
Toasted oats, seeds and nuts with dried berries and a side of milk	
<b>Toast</b>	<b>\$10</b>
Sourdough toast & preserves Honey, vegemite, jam, marmalade, peanut butter	
<b>Fruit Toast</b>	<b>\$10</b>
Lightly toasted with Tatura butter	
<b>Eggs &amp; Toast</b>	<b>\$13.5</b>
Sourdough toast topped with eggs	
<b>Eggs &amp; Bacon</b>	<b>\$17</b>
Sourdough toast topped with grilled bacon and eggs	
<b>Le Penelope's Breakfast</b>	<b>\$20</b>
Sourdough toast, bacon, tomato, eggs, sausage, spinach, & field mushroom	
<b>The Vegetarian</b>	<b>\$17.5</b>
Sourdough toast, roquette, field mushroom, avocado, tomato and eggs	
<b>The Benedict</b>	<b>\$19</b>
Soft poached eggs & ham on English muffins topped with hollandaise sauce	
<b>The Florentine</b>	<b>\$17.5</b>
Soft poached eggs, spinach on English muffins topped with hollandaise sauce	
<b>A little sweet</b>	<b>\$15</b>
Buttermilk pancake stack topped with Berries & vanilla ice cream	
<b>Fungi</b>	<b>\$19</b>
Ciabatta toast topped with sautéed mushrooms, poached egg, roquette, herbs & truffle oil	
<b>Avocado</b>	<b>\$19</b>
Ciabatta toast, poached egg, spinach, goat's cheese, avocado, dukkah & lemon oil	

## Want more

Bacon	\$4	Tomato	\$4
Avocado	\$4	Spinach	\$4
Salmon	\$4	Relish	\$4
Mushroom	\$4	Sausage	\$4
Grain and Chia	\$4	Goats cheese	\$4
gluten free bread			

# Le Penelope's

@ Kirwan's Bridge Estate

## Midday

<b>Soup</b> Fresh and seasonal	<b>\$12</b>
<b>Breads</b> Warm artisan breads rubbed with harmony garlic & E.V.O.O	<b>\$9.5</b>
<b>Dips Plate</b> Trio of house made dips with toasted bread	<b>\$14</b>
<b>Grazing Plate</b> Chef's selection of hot and cold items w/ matching condiments	<b>\$30 for 2</b>
<b>Poached Chicken</b> Tender poached chicken on smoked garlic and Roquette pesto risotto gf	<b>\$24</b>
<b>Steak Sandwich</b> Grilled scotch, ciabatta, egg, bacon, cheese, tomato, lettuce and red onion relish	<b>\$26</b>
<b>Lamb Souvlaki</b> Marinated lamb fillet, salad, grilled veg, tzaziki and lemon on grilled pita	<b>\$26</b>
<b>Flathead tails</b> Tempura battered flathead tails, petite salad and house made tartare	<b>\$22.5</b>
<b>Arancini</b> Sun dried tomato and feta Arancini on a rich tomato sugo, shaved parmesan and Italian salad	<b>\$19</b>
<b>Want More</b> Hand cut chips w/ garlic aioli Green salad Roquette & Parmesan	<b>\$7.5</b>