

FLOUR DRUM DAY SAMPLE MENU

Breakfast & Brunch (all day)

Sourdough toast with house-made jam or peanut butter **(GF & Vegan option)**

Toasted house-baked banana bread
with Bruny Island pure bush honey and fresh ricotta

Eggs any style on sourdough toast
Sides: Mushrooms, Avocado, Smoked Kaiserfleisch bacon,
Potato hash, Smoked salmon, House-cured salmon

Bacon and egg roll with house-made tomato jam

Spring/Summer chia pot (vegan) or
Autumn/Winter organic steel cut oats porridge
with mulled wine poach pear and wild forest berry dust **(vegan)**

Toasted house-made muesli
with Bruny Island pure bush honey yoghurt, berry coulis and seasonal fruits

Banoffee buttermilk pancake stack
grilled caramelised bananas, dulce de leche, toffee,
whipped pure cream and mascarpone,
toasted house-baked Anzac biscuit crumbles with maple syrup

House-cured salmon
poached egg, potato hash brown, flying fish roe and
leaf, herb and pickled fennel salad **(GF)**

Mushroom medley
Swiss brown, enoki, shiitake, button, field and oyster mushrooms
with poached egg, spiced roast pumpkin hummus on sourdough toast **(Vegan option)**

Corn off the cob & fresh herb fritters
with Bulgarian feta, avocado and mint, poached egg and house-made tomato jam

Crushed avocado
Bulgarian fetta, mint, lime, balsamic reduction & cherry tomatoes on sourdough toast

Flour Drum Big breakfast

Vegan Big Breakfast

Lunch (11am - 4pm)

House-made pappardelle with
slow braised South Australian lamb shank ragù
shallot and chili infused olive oil and Cyprian volcanic black sea salt

BBQ duck, garlic chives & forest mushroom ravioli wontons
with fresh egg noodles in a duck and shiitake mushroom broth,
BBQ duck and Asian greens

Slow cooked hoisin pulled pork burger
on a charcoal brioche roll with Asian red cabbage, herb and chipotle mayonnaise slaw

Soba buckwheat noodle salad
with spring herbs, carrot, broccoli, toasted peanuts, almonds, black sesame
with a Thai caramel, lime and chili dressing **(Vegan)**

Spiced butternut pumpkin & coconut cream soup
with sourdough toast **(GF & Vegan option)**

SIDES

Beer battered potato chips with house made tomato jam
Grilled chicken, Smoked salmon, House-cured salmon

Kitchen Closes at 3pm

Coffee by The Blind Coffee Roaster | Sourdough by Brickfileds