

PIGEON HOLE

All Day Menu

Toast, w/ **Bee's honey**, Spikey Bridge peanut butter, vegemite, or **Bee's Jam** (GFO) -10

Oat Porridge w/ **warm Farm apples** + whey caramel (VO) -15

Cheddar, **house relish** + Ziggy's smoked ham Toastie (GFO) -16.5

Bacon + Egg Roll - 12

Egg + Sausage Roll - 12

Croque Monsieur – Bechamel, Ziggys smoked ham + Gruyere cheese (GFO)- 19.5
Optional fried egg - 2

Rueben – Corned Beef + **Sauerkraut** + Gruyere cheese (GFO) -19.5

Sardines w/ sourdough toast + **farm pickles** (GFO) -16

Slow Baked Smokey Beans on **polenta bread** + **zesty tomatillo verde** (VEGAN GFO) -17.5

With optional fried egg -19.5

Soft Baked Eggs + Sourdough toast

- Simple baked eggs + **Olive oil** (GFO) -16
- Green Eggs + Ham – **salsa verde** + ziggys smoked ham (GFO) -18.5
 - Soft scrambled eggs + **Weston farm peperonata** - 18

Please see specials board for soup and dishes of the day

V = vegetarian, VEGAN or VO Vegan option, GF = Gluten free, GFO = Gluten free option

Beverages

Coffee by **Villino** | 4.5 | 5

Lactose-free, Oat,

Almond, Soy, extra shot | .50

Love Tea | 5

French Earl Grey, English Breakfast, Lemongrass & Ginger,

Peppermint, Jasmine green, Chamomile, Rooibos & Genmaicha

Honey soaked Chai – brewed | 5.50

Chai latte, Salted caramel, Hot chocolate | 4.50

Soft drinks | 6 | Cloud Juice still water 600ml | 4.50

Cape Grim Sparkling Water 880ml | 12 | Cloud Juice still water 750ml | 9

Tas juice press | 6.75

- **Orange** -orange, apple & vitamin c
- **Citrus** -pineapple, apple, lemon, ginger, orange & vitamin c
- **Reboot** – carrot, apple, lemon, ginger & turmeric & vitamin c

Tasmanian Alcoholic beverages

Pipers Brook 2016 Sparkling 11.5/55

Invercarron 2019 Pinot Gris 11.5/55

Gala Estate Rose 2018 11.5/55

Beautiful Isle 2017 Pinot Noir 11.5/55

Beautiful Isle 2016 Syrah 11.5/55

Invercarron 2019 Pinot Noir 12/60

Moo Brew Pilsner, Moo Brew Mid-strength, Boags xxx | 9 Willie Smiths Cider | 9

