



PIALLIGO ESTATE
GARDEN PAVILIONS

BREAKFAST

Three Mills Bakery Handmade Croissant or Danish Pastry	8
Sourdough Toast, Estate Grown Fruit Jam, Butter	8
Raisin and Orange Fruit Bread, Estate Jam, Butter	8
Toasted Paleo Farmer Joe's Muesli, Pialligo Estate Nectarines, Yoghurt, Coconut (G/F)	17
Buttermilk Pancakes, Pialligo Orchard Fruit, Mascarpone	18
Brioche French Toast, Maple Yoghurt, Brûlée Banana	17
Estate Breakfast, Poached Eggs, Pialligo Bacon, Pialligo Sausage, Fire Roasted Mushrooms, Sourdough	29
Smokehouse Chorizo, Roasted Eggplant, White Bean, 63 Degree Egg, Sourdough	21
Fire Roasted Mushrooms, Pialligo Leeks, Ricotta Cream on Sourdough	17
Pialligo Gravlax on Rye, Poached Egg, Avocado, Goat's Curd	22
Eggs in Purgatory, 3 Poached Eggs, Fiery Tomato, Chimmichurri	19
Pialligo Benedict, Bacon or Salmon, Bumnut's Eggs, Lemon Hollandaise	23
Gunning Bumnut's Eggs on Sourdough Toast	15

SIDES

Avocado, Lime & Smoked Salt	5
Pialligo Smokehouse Bacon	6
Grilled Fennel & Chilli Sausages	6
Cold-Smoked Salmon	7
Extra Egg	3

Feed Me Menu – 45 per person



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TO DRINK

COFFEE by Highgate Lane, Kingston

Espresso, Macchiato, Piccolo	3.5
Flat White, Latte, Cappuccino, Long Black	5
Hot Chocolate, Mocha, Chai Latte	5
French Press Plunger	5pp

TEA by Highgate Lane, Kingston

English Breakfast, Earl Grey, Chamomile, Peppermint, Gunpowder Green, Lemongrass & Ginger	5
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COLD STARTS

Freshly Squeezed Orange or Watermelon & Mint Juice	7.5
Watermelon Soda	6.5
Estate Bloody Mary	18
Bacon infused vodka, tomato juice and spices, garnished with maple bacon	

Gluten-Free Bread Available on Request / Supplement Applies

10% Sunday Surcharge / 15% Public Holiday Surcharge