

HEYDER & SHEARS

23/24 BREAKFAST MENU



COLD SAVOURY FINGERFOOD

House Smoked Salmon, Japanese Omelette, Seaweed Pickle gf, df

Shark Bay Crab Egg Roll, Chervil gf

Truffled Mushroom Tart, Cured Egg v

\$7.5

Pickled Albany Sardines, Roasted Tomato Fondant, Toasted Saltbush Sourdough df

\$7

Goats Cheese, Baby Kale, Mushroom Slider v

\$6.5

Garden Greens Bruschetta, Feta, Rye Sourdough v

Roasted Tomato & Spinach Frittata, Charred Onion & Avocado Salsa gf, v

\$5.5

Mini Croissants & Preserves

Smoked Eggplant, Red Pepper, Toasted Hemp Seed Tart vg

Fried Tofu, Gochujang Saltbush, Harissa vg

\$5

Chive Scones, Roasted Courgette, Confit Peppers v

Haloumi, Tomato & Basil Tart v

\$4.5

HOT SAVOURY FINGERFOOD

Croque Monsieur, The Mushroom Guys Mushrooms, Béchamel v

\$8.5

Potato Hash, Maple Smoked Salmon, Roasted Seaweed gf, df

\$7.5

Nduja on Sourdough, Torched Avocado, Cucumber df

Breakfast Slider - Crispy Bacon, Scrambled Egg, Hot Sauce, Brioche Bun

Vegetarian Ruben - Red Cabbage, Mushroom, Swiss Cheese, Mustard, Horseradish, Pickle v

\$6.5

HOT SAVOURY FINGERFOOD

Turmeric Pancake, Pork, Nam Jim, Fried Shallots, Peanuts

Bacon & Egg Pie, House Made HP Sauce

Mini Shaved Ham & Cheddar Croissant

Mini Tomato & Cheddar Croissant v

\$6

Crispy Zucchini & Potato Hashbrown, Tomato Fondant, Basil gf, vg

Spanakopita Scroll, Notazzarella Cheese vg

Grilled Focaccia, Garlic Onion, Sundried Tomato, Chives vg

\$5

Warrigal Greens, Confit Heirloom Tomatoes, Native Thyme Feta, Toasted Focaccia v

Courgette & Corn Fritter, Chilli Jam, Herbed Fetta gf, v

\$4.5

SWEET SAVOURY FINGERFOOD

Fudgy Chocolate Brownie, Orange Mascarpone v

Key Lime Pie, Lemon Myrtle Meringue v

\$5.5

Assorted Croissants - Almond, Chocolate, Plain

Fermented Oat Pancake Stack, Quandong Compote, Mead v

Traditional Welch Cake, Grilled Banana, Clotted Cream v

Raspberry & Roasted White Chocolate Muffin v

Native Berries & Nut Granola Bar v

Fermented Carrot Cake, Fromage Blanc & Cinnamon Icing v

\$5

Selection of Danishes

\$4.5

SUBSTANTIAL BREAKFAST BOWLS

Buckwheat, Orange & Sesame Granola, Local Honey Yoghurt, Strawberries gf
Large Double Bodum, Small Spoon

Cacao, Hazelnut Granola, Vanilla Yoghurt, Cherry Compote, Coconut Chips gf
Large Double Bodum, Small Spoon

Labneh Mousse, Rhubarb, Pistachio & Hemp Seed Crumble gf
Large Double Bodum, Small Spoon

Seasonal Fruit, Coconut Yoghurt, Native Bunya Nut Crumble gf, df, v
Large Double Bodum, Small Spoon

\$8.5

All of the above can be replaced with coconut yoghurt for 50c

SIT DOWN BREAKFAST

Acai Bowl, Fresh Berries, Kiwi Fruit, Candlenut Nougat gf, df, v

\$20

Gingin Poached Eggs, Smashed Avocado, Rye Toast, Seeds v

Blue Cheese Scrambled Eggs, Sourdough, Macadamia Dukkha, Wild Roquette v

Sourdough Pancakes, Grilled Banana, Peanut Carmel, Crispy Bacon df

Chive Scrambled Eggs, Bacon, Sausage, Turkish Bread

Poached Egg Benedict, Honey Glazed Ham, Croissant, Field Mushroom

\$21

Scrambled Eggs, Pork Belly, Asian Bean Shoot Salad, Nuoc Cham

Local Sautéed Mushrooms, Thick Cut Bacon, Grilled Sourdough, Poached Egg, Horseradish Cream

\$23

BEVERAGES

Gesha Coffee Co, The Queen's Crown Plunger Coffee & T2 Loose Leaf Teas
Assam, Peppermint, Chamomile, China Green Sencha

Harvey Fresh Orange Juice

Capi Sparkling Water

\$3.5

Using locally sourced, sustainable produce that is carefully transformed into exquisite culinary delights, Heyder and Shears takes exceptional pride in creating the perfect event for every occasion

Dietary Key

gf - Gluten Free, df - Dairy Free, v - Vegetarian, vg - Vegan