



While we try our best to be accommodating of dietary requirements, please be aware that our kitchen is not an allergen free area, and our food may contain traces of, or come into contact with allergens. Therefore, we cannot guarantee dishes to be free of allergens. If you have any queries, please consult a manager.

*We are proud to be an award-winning wedding & events venue however, this means the following restaurant menu timings and availability may vary. Please check availability by making a reservation when possible.*

# BREAKFAST FAVOURITES

*\*Served until 11.00am*

*available Wednesday - Sunday*

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<b>BRUNCH BUN</b> ( <i>gf option available</i> )	20
freshly baked fluffy milk bun with 'FG' smoky bacon, beef sausage patty, egg, avocado, tomato, baby spinach & hash brown	
<b>EGGS YOUR WAY WITH TOAST</b>	15
two fresh local eggs your way fried / poached / scrambled served with tomato relish on toasted ciabatta bread	
<b>Add on:</b>	
FG smoked maple bacon	5
hash brown	2
mushrooms	4
smoked salmon	7
<b>EGGS BENNY</b>	
a classic favourite served your way with two free-range hinterland poached eggs & FG homemade hollandaise on toasted ciabatta bread	
FG smoked maple bacon	22
mushrooms	22
smoked salmon	25
pulled brisket	25
<b>SMASHED AVO YOUR WAY</b>	
toasted french baguette with fresh smashed avocado, sun-dried tomato, chickpeas & toasted pumpkin seeds	
<b>Choose:</b>	
on its own (vg)	18
poached / fried eggs (x2)	22
FG smoked maple bacon	23
mushrooms	22
smoked salmon	24
<b>FG SPECIALTY WAFFLE</b> <i>gf</i>	16
fresh homemade sweet waffle served with berries, ice cream & toffee macadamias	
kids portion available	12
<b>ACAI BOWL</b>	15
freshly prepared with fresh seasonal fruits and topped with roasted coconut flakes & granola	