

Toast the Sun

SUMMER
MENU

SAVOURY

Cured salmon + dill mini tartlets
Salmon gravlax paired with dill + caper cream cheese

A CHOICE BETWEEN

The South American

Scrambled eggs, caramelised onions, roasted capsicum, kasundi, avocado + black beans on a house-made tortilla
Sprinkled with glazed chilli bacon, sour cream + coriander

The Middle Eastern

Scrambled eggs, feta, dill, herbs, roasted capsicum, caramelised onions, avocado + baby spinach
Drizzled with olive oil on a house-made tortilla

The Byron

Farro, fresh herbs, maple pecans and seasonal greens in a breakfast bowl, paired with peaches, lemon + avocado
Topped with freshly shaved parmesan



SWEET

House-made banana nut loaf
Served with local bush honey + marmalade

Greek yoghurt, seasonal summer fruits + house-made granola
Drizzled with local bush honey



DRINK

Tea + Coffee + Water + Cold-Pressed Juice

Thank
you

A little thank you from our **Wild Goat** team:
a custom postcard + stamp to send from Australia's most easterly postbox.

Where possible, we source local, organic, spray-free produce.
gf – gluten free v – vegetarian
** – gluten free options available*