

**All Day Menu**

**At The Lion & Buffalo all our eggs are organic.**

**Our meat is free range & organic where possible.**

**Breads are sourdough, baked daily by Iggy.**

**See front counter for daily sweet selection.**

Iggy's toasted sourdough with Pepe Saya butter & spreads **$6**

(Nonie’s Gluten free also available) **+$1**

House made granola with Earl Grey figs, seasonal fruit & yogurt **$10**

Buckwheat and quinoa porridge with poached red fruits and **$10**

coconut caramel

Two poached eggs on sourdough with smoked tomato relish **$10 Sides:** roast tomato, field mushroom, avocado, feta **$4**

bacon, Polish  sausage, smoked salmon **$6**

Bacon and egg roll - two fried organic eggs, bacon, caramelised onion, **$12**

aged cheese, slaw & house espresso bbq sauce

Smashed avocado on toast with broad beans, mint and feta **$14**

Smoked Huon salmon plate with toast with house made labne, $16

pickled fennel and roe

Mayura Station wagyu steak sandwich with red onion jam, **$16.5**

maffra cheddar, radicchio, tomato, house pickles & aioli

Salad of asparagus, broad beans & zucchini with green wheat & **$16.5**

sesame yogurt

Buffalo’s Big Breakfast **$19**

Polish sausage, bacon, fried eggs, roast tomato, field mushrooms &

Boston beans with sourdough toast

**Kids Meal**

Little sausage sandwich plus a treat for later if they eat their peas ; ) **$8**

Seasonal fruit cup with Nutella for dipping **$6**