



BREAKFAST until 12pm

- Sweet and Savoury Muffins** Baked Daily **\$4.00**
With our own hand churned butter
- Toast or home made crumpets** with hand churned butter and our own jams (v)¹ **\$9.50**
- Toasted potato fruit loaf** with hand churned butter (v) **\$9.50**
- Butter Factory Bircher Muesli** – Rolled oats, local nuts and Stanley apples combined with orange juice and yoghurt (v) **\$10.50**
- Baked Beans** our own recipe on toasted Milawa bread (v) **\$10.50**
- BFT** – The Butter Factory version of a BLT, Locally Smoked Bacon, Semi dried Tomatoes, Wild Rocket and Mayonnaise **\$12.50**
- Breakfast Trifle** – Layers of our toasted granola, poached seasonal fruit and yoghurt (v) **\$12.50**
- Homemade Crumpets** Toasted with local tomato, fresh house made buttermilk ricotta and basil (v) **\$12.50**
- Buttermilk Pancake** with house churned ice cream and maple syrup (v) **\$12.50**
- Chorizo sausage** Baked in earthenware with olives, a rich tomato sauce and a Poached Egg in the middle (g,l)¹ **\$16.50**

Eggs over the page

Please understand that on busy weekend we prefer not to split bills, however if you would like you bill slit we apply a \$1.00 charge to each bill please inform your waitperson when ordering to ease the transaction.

We use only local free range eggs, Rameltons is our main supplier of brown eggs. We also use blue eggs from the Araucana breed supplied to us from a local breeder, a South American breed laying a blue shelled egg with a viscous yolk. We try our best to source all ingredients locally and work with the seasons

¹(g) denotes gluten free, (l) denotes lactose free, (v) denotes vegetarian



Three egg omelette – with smoked ham, chive and tallegio cheese **\$15.50**

The Butter Factory Breakfast – Poached eggs, Wilted Spinach and smoked trout on toast with a Hollandaise Sauce **\$16.50**

Gluten free bread available

Free Range Blue and Brown Farm Eggs on toasted Milawa or house made Bread - Scrambled, Poached or Fried **\$12.50**

Sides -

Sautéed Mushrooms (v,g) **\$3.00**

Smoked Bacon (l,g)

Grilled Tomato (l,g,v)

Sausages (g,l)

Wilted Spinach (v,g)

Hash brown, Baked not fried using dads potatoes (g.l.v)

Baked beans (g,l,v)

'The Lot' – Your Choice of Eggs with all of the Sides **\$25.50**

Beverage's

Coffee (*certified organic, fair trade*) soy milk available **\$3.50**

Mug **\$4.50** Extra shot **\$0.50**

T2-chai blend - Latte or tea **\$4.50**

Hot chocolate **\$4.00**

T2 Tea –English breakfast, camomile, peppermint, Earl Gray, Green tea **\$4.50**

Ice chocolate or coffee with ice cream **\$4.50**

Snowline apple juice **\$4.00**

Soft drink cans lemonade, coke, diet coke, orange **\$3.00**

Hepburn Springs mineral water **\$3.50**

Local Bottled water **\$3.00**

Milk Shakes, Caramel, Vanilla, Choc, Strawberry **\$4.50**

Fresh Juice combinations choose one of ours or create your own – Stanley apple, pineapple, watermelon, orange, carrot, celery, pear, mint and ginger **\$7.00**

➤ Pineapple, orange and apple

➤ Watermelon, apple and mint

➤ Carrot, celery, apple and ginger

➤ Orange, watermelon and ginger

➤ Pear, apple and pineapple

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