



kids breakfast

porridge  

with baked banana, maple syrup & fresh berries
€3.50 8.

mini granola bowl  

with yoghurt, fresh fruit, chocolatey buckwheat granola and maple syrup
€3.95 7. 8. 11. 13.

poached eggs with toast soldiers

€4.95 1. 3. 8.

mini boutique breakfast 

artisan pork & leek sausage, free range bacon rasher, an organic egg (your choice of poached or scrambled), sweet potato rosti, homemade tomato ketchup & toasted Copia Green rye sourdough
€5.50 1. 3. 7. 8. 11.

fluffy banana buckwheat pancakes  

with fresh fruit and maple syrup
€5.00 3. 7. 8. 13.

kids brunch/lunch

raw carrot & cucumber vegetable sticks with hummus and bread     

€3.50 11.

cup of soup and bread  

€3.00 8.

 vegan  gluten-free  dairy-free  raw  contains nuts

ALLERGENS KEY: 1. Gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame Seeds | 12. Sulphur Dioxide and Sulphites | 13. Lupin | 14. Molluscs

When preparing your food, every effort is made to avoid cross-contamination. However, all dishes are prepared in an environment that handles gluten.

chicken lollipop skewers   

with roast vegetables, diced sweet potato, homemade tomato ketchup
€7.00 10.

beef meatballs  

with gluten-free pasta and 7 vegetable tomato sauce
€6.50 3. 9. 11.

mini lamb or vegan burger  

with polenta chips
lamb €7.90 / vegan €6.90 6. 10. 11.

roast salmon  

with roast vegetables and diced sweet potato
€7.50 4. 11.

sweet treats

fresh fruit skewers    

€2.50

organic fruit ice lolly   

€2.95

kids drinks

kiddies cordial

still/sparkling triple filtered Echo water with choice of two varieties; raspberry & lemon / blueberry & blackcurrant
€2.00

kids fruit smoothie €3.50

apple juice €2.50

organic milk €1.00

babyccino (warm milk with cinnamon or cocoa powder) €1.00