











WORKING WITH NATURE



















Our menu comes from our farm, where we raise grass pastured rare and native breeds, a pedigree dairy herd, chickens and eggs. We grow fruits and vegetables and make our award-winning artisan bread, ham, preserves and cow's milk cheeses.

Nature is at the heart of everything we do at Daylesford. We farm, eat and live in a way that nurtures and nourishes her. We hope to inspire you to connect with and celebrate nature, by living in season and in balance with our beautiful planet.



BREAKFAST 8am - 11:45am

JUICE OF THE DAY please ask your server	8
LIVE NATURAL YOGHURT, mixed berry compote, low sugar granola, hazelnut	7
   462kcal	
DAYLESFORD OVERNIGHT FRUITY BIRCHER, brazil nuts, hazelnut, chai seed, oat milk	7
  V 205kcal	
ROLLED OAT PORRIDGE, harvest fruit compote	7
  345kcal	
WHITE SOURDOUGH TOAST	4.5
  V 245kcal per 100g	
strawberry jam 102kcal per 30g	
seville orange marmalade 142kcal per 30g	
unsalted butter  223kcal per 30	

ORGANIC EGGS & FURTHER AFIELD

DAYLESFORD BREAKFAST, scrambled egg, streaky bacon, sausage, baked heritage tomato, sourdough toast	17.5
   1351kcal	
SCRAMBLED EGGS, sourdough toast	9
    732kcal	
POACHED EGGS, sourdough toast	9
    445kcal	
BACON BROICHE BUN, brown sauce	10
   571kcal	
SMASHED AVOCADO, poached eggs, chilli flakes, sourdough toast	13.5
    655kcal	

BREAKFAST ADDITIONS





SMOKED SALMON*  110kcal	10
ORGANIC SAUSAGE  142kcal	4
STREAKY BACON 115kcal	4
SMASHED AVOCADO* 153kcal	4
GRILLED HERITAGE TOMATO 12kcal	4
GRILLED PORTOBELLO MUSHROOM 37kcal	4





Everything is organic, unless marked *. ADULTS need around 2000kcal a day. We aim for zero waste and reduce, reuse, recycle and compost everything we can.

Wild ingredients that can't be classified as organic are always sourced considerately and sustainably.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES OR DIETARY REQUIREMENTS AT THE TIME OF ORDERING.

We would ask that you do this every time you eat with us, even if you have eaten the dish before as dishes can change. However, due to the layout and operation of our kitchens and the fact that food is freshly made by hand, we do not have specific allergen-free zones and it is not possible to fully guarantee separation of allergens. If you would like ingredient information about the food and drink served, please ask the staff who will be happy to help

 celery  cereals with gluten**  crustacean  eggs  fish  milk  mustard  peanuts

 sesame  soya  sulphites  tree nuts** **V** vegan **Ask your server for specific details.

