

BREAKFAST MENU

Warm House-made Banana Bread, Whipped Brown Butter, Berries, Maple (VG)	\$18.5
Yoghurt Mousse, Farm Fresh Strawberries, House-made Toasted Granola (VG, N)	\$19.2
Açai Bowl, House-made Toasted Granola, Seasonal Fruit, Coconut, Berries, Toasted Pecans (N, VG)	\$23.2
Add Peanut Butter, Nutella, Biscoff \$2	
Warm Rice Pudding, Compressed Mandarins, Cinnamon Puffed Sorghum, Cardamom-Soaked Sultanas (GF)	\$21.2
Toasted Croissant, Béchamel Sauce, Free Range Shaved Leg Ham, Aged Cheddar	\$18.2
Smoked Salmon, Toasted Dark Rye, Basil Aioli, Pickled Shallot (DF)	\$27.2
Zucchini Puffs, Mint Yoghurt, Two Poached Eggs, Dukkha, Watercress (N, VG)	\$25.4
Bacon & Egg Roll, Streaky Bacon & Fried Egg, Rocket, Cheddar, House-made Tomato Chutney	\$21.2
Avocado, Sourdough, Almond Pesto, Feta, Farm Herbs (VG, N)	\$25.3
Fried Pork Mince, Soy, Sesame, Chilli, Pickled Daikon, Two Fried Eggs, Flaky Croissant Pastry	\$27.2
Eggs Your Way, Two Eggs, Streaky Bacon, Sautéed Spinach, Toasted Sourdough (DF)	\$24.5
Eggs Benedict, English Muffin, Two Poached Eggs, Hollandaise, Sautéed Spinach.	\$26.5
Choice of Shaved Leg Ham/ Smoked Salmon/ Bacon/ Haloumi	
Farmhouse Breakfast, House-made Thick Cut Bacon, Traditional Scottish Square	\$35.5
Sausage, Confit Farm Tomato, Mushrooms, Hash Browns, Farmhouse Beans, Two Fried Eggs, Toasted Sourdough (DF)	
Farmhouse Veggie Breakfast, Sautéed Spinach, Smashed Avocado, Confit Tomato, Roasted Mushroom, Hash Browns, Tomato Chutney, Grilled Haloumi, Two Poached Eggs, Toasted Sourdough (VG)	\$34.5

We will do our best to cater for everyone, however during peak times and on weekends, we are unable to make changes to the menu. GF: GLUTEN FREE DF: DAIRY FREE VG: VEGETARIAN V:

VEGAN N: CONTAINS NUTS A: AUSTRALIAN SOURCED SEAFOOD

Please advise of any allergies or intolerances when placing your order.

Something to Share

Farmhouse Feast. Designed for the joy of shared dining, our signature Farmhouse Feast, served shared style, invites groups of four or more guests to come together and experience a selection of Farmhouse favorites, handpicked by our chefs from our a la carte menu. **\$55pp**
Min 4

Feast Menu

Farm Fresh Strawberries, Yoghurt Mousse, Granola

Seasonal Fruit

Grilled Streaky Bacon

Roasted Mushrooms & Confit Tomatoes

Hash Browns

Toasted Sourdough

Scrambled Eggs

Cultured butter and Wellington Point Farmhouse strawberry jam

Fresh orange juice and a hot beverage choice of freshly brewed tea or coffee.

Please note that parties of 10 or more adults are required to dine from our group menus.

Extras

Hash Browns (GF)	\$7
2 Eggs	\$7
1 Egg	\$3.5
Sourdough Toast	\$5.5
Roasted Mushrooms	\$5.5
Sautéed Baby Spinach	\$6
Confit Farm Tomatoes	\$6
Traditional Scottish Square Sausage	\$7
Farmhouse Beans	\$5
Smoked Salmon	\$11
Tomato Relish	\$2
Hollandaise	\$2
Smashed Avocado	\$6
Haloumi	\$7
Feta Cheese	\$5
Bacon	\$7

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