SAVOURY SPECIALS

Toasted Croissant

Shaved Leg Ham, Aged Cheddar, Bechamel Sauce \$10.5

Warm Marinated Olives (V, GF) \$9.5

Ploughman's Box Vintage Cheddar, Sliced Ham, Pickled Onions, Cornichons, Celery, Smoked Tomato Chutney & Warm Baguette \$23

Farmhouse Bowl

Brown Rice Pilaf, Roasted Carrot Hummus, Beetroot, Crispy Chickpea & House Pickles (V, GF) **\$**22

Farmhouse Pork & Fennel Sausage Roll

w/ House made Tomato Sauce \$9

Toasted Sandwich

Sourdough w/ Cheddar Cheese or Cheddar Cheese & Leg Ham Toastie \$12

Farmhouse made Quiche Warm Quiche Lorraine or Quiche of the Day \$12

PATISSERIE MENU

At the Farmhouse, we take pride in crafting the majority of our Cakes, Jams, and Chutneys in-house. All our pastries and most of the delicious items on our menu are freshly baked right here. Any other items are carefully sourced from quality local providers.

Orange & Almond Cake (GF,DF,N,E) Carrot Cake (N,E) Warm Apple Crumble Muffin (GF,E) Warm Mixed Berry Muffin (GF,E) Sticky Date Sponge (E) Lemon Meringue Pie (E) Warm Chocolate Brownie (E) Fresh Fruit Tart Dark Chocolate Mousse Paris-Brest (E,N) Chocolate Éclair (E) Opera Cake (N,E)	\$8 \$9 \$7 \$7 \$9 \$7 \$9 \$8 \$8 \$6 \$8
Vegan Mud Cake (VG) Carmel Chocolate Nut Tart (N)	\$9 \$8
Blueberry & Lemon Cake (GF,DF,N,E)	эо \$9
Warm Pear Tart (N,E)	\$9
Caramel Mini Doughnuts (2) (E)	\$3
Gluten Free Chocolate Cake (GF,N,E)	\$8
Warm Banana Bread (E)	\$8
Baked Cheesecake w/Fresh Fruit (E)	\$8
Cornflake, Chocolate & Marshmallow Cookie (E)	\$5
Pecan & White Chocolate Cookie (E,N)	\$5
Double Chocolate Cookie (GF,E)	\$5
Chocolate Cookie (E)	\$5
Warm Scone w/ Farmhouse Strawberry Jam & Cream	\$7
Add a Scoop of Vanilla Ice Cream or Cream	\$2

Morning Tea with Farmer Adrian

About

Join us for a delightful morning tea experience with Devonshire tea while hearing all about what's 'growing on' at the farm as Farmer Adrian from Wellington Point Farm shares an insight to one of the last remaining operational market garden farms in the Redlands. Complete your visit next door at the Market Hall and pick up some locally grown produce to take home and enjoy.

GTON POINT

HOUSE

2024 Dates

Tuesday, February 13 Tuesday, March 12 Tuesday, April 9 Tuesday, May 14 Tuesday, June 11 Tuesday, July 9 Tuesday, August 13 Tuesday, September 10 Tuesday, October 8 Tuesday, November 12 Tuesday, December 10

Bookings

\$15 per person. Group bookings welcome. Booking in advance required. Book online or in house via The Farmhouse. www.wellingtonpointfarmhouse.com.au 07 3822 9476

Corporate Functions & Events A Haven of Natural Inspiration

Are you in search of the perfect setting for your next corporate function or event? Imagine a place where the vibrant energy of nature intertwines with the spirit of collaboration, setting the stage for unparalleled concentration, high performance, and exceptional outcomes. Welcome to a realm of healthy and sustainable living that transcends the ordinary, promising a unique and enriching experience for your team.

At our venue, we offer more than just an event space; we provide an immersive environment designed to ignite creativity and foster meaningful connections. Picture your corporate gathering enveloped in the tranquility of nature, where fresh air and natural goodness abound, creating an ambiance that rejuvenates the mind and invigorates the soul.

Complementing your event, we extend an invitation to include our complimentary breakout sessions. Immerse your team in a Chef's cooking demonstration, or talks and tours with our Farmer, delving into the world of sustainable living. These sessions promise to not only entertain but also inspire, leaving your team with a renewed sense of purpose and connection.

For an exclusive and tailored experience, our Farmhouse Restaurant, is available for your exclusive use, fully catered for either the entire day or a part thereof. Immerse your team in an atmosphere of warmth and sophistication, where culinary delights meet the charm of rustic elegance.

Elevate your corporate function or event to new heights at our venue, where the fusion of nature, inspiration, and genuine connection creates an environment conducive to concentration, high performance, and the generation of quality outcomes. Join us in embracing a holistic approach to corporate gatherings – an experience that goes beyond the ordinary, leaving a lasting impression on your team and stakeholders.

Enquiries

Minimum spend applies** Booking in advance required. Complimentary breakout sessions subject to availability. admin@wellingtonpointfarmhouse.com.au www.wellingtonpointfarmhouse.com.au 07 3822 9476