

LUNCH MENU

Small Plates

Warm Olives

Farmhouse Marinated Mixed Olives,
Lemon, Garden Herbs & Bay Leaves
(GF,DF,V) \$10

Sourdough Bread

Warm Sourdough Bread, Olive Oil &
Farm Rosemary Salt
(V,DF) \$12

Farmhouse Chicken Liver Pate

Madeira Jelly & Toasted Sourdough
\$21

Salmon Gravlax

Dijon & Dill Sauce, Witlof, Garden
Herbs & Apple Salad
(DF,GF) \$25

Smoked Ham Hock Terrine

Pickled Farm Vegetables, Dijon Mustard
& Toasted Brioche
\$22

Crispy Duck Wings (3)

Sticky Plum Glaze, Toasted Sesame
Seeds, Spring Onions, Crispy Shallots &
Minted Sour Cream
(GF) \$18

Dressed Toasted Pearl Cous Cous

Charred Broccolini, Pickled Pumpkin,
Red Capsicum Pesto, Smoked
Macadamias & Muscatel Dressing
(V,DF,N) \$24

Farmhouse Bowl

Brown Rice, Broccoli, House Made
Pickled Cucumber, Avocado, Crispy
Chickpeas, Beetroot Hummus, Radish &
Soft Herbs (V,DF,GF) \$24

Heirloom Tomatoes

Stracciatella Cheese, Toasted Nigella
Seeds, Sliced Prosciutto, Rocket & Black
Olive Crumb
(GF) \$22

Bigger Plates

Ploughman's Plate

Vintage Cheddar, Sliced Smoked
Shoulder Ham, House Made Pickled
Onions, Cornichons, Celery, Smoked
Tomato Chutney & Toasted Sourdough
\$23

Farmhouse Board

House Made Chicken Liver Pate, Truffle
Salami, Serrano Jamon, Vintage
Cheddar, Double Brie, Cornichons,
Guindillas Peppers, Fresh Radish, Crisp
Bread Bark & Toasted Sourdough
\$40

North Queensland Barramundi

Garden Herb Butter Fregola, Ruby Creek
Mushrooms, Charred Sprouting
Cauliflower & Salsa Verde
(N) \$39

Roast Gooralie Free Range Pork Belly

Spiced Pumpkin Puree, Toasted
Hazelnuts, Pickled Sultanas, Roasted
Cipollini Onion & Pork Jus
(GF,DF,N) \$34

Farmhouse Made Beef Burger

Slow Cooked Onion Jam, Vintage
Cheddar, Pickled Cucumber, House
Made Tomato Chutney, Crunchy Lettuce
& Farmhouse Sauce
\$22

Add Streaky Bacon +\$5

Gluten Free Option +\$2

Veggie Option – Mushroom & Halloumi

We will do our best to cater to everyone, however during peak times and on the weekend, we are unable to make changes to the menu. **Pease advise of any allergies or intolerances when placing your order.**

GF: GLUTEN FREE DF: DAIRY FREE VG: VEGETARIAN V: VEGAN N: CONTAINS NUTS

LUNCH MENU

Chargrilled Butterfly Chicken Breast

Roasted Farro Grain, Fresh Coriander, Badami Sauce, Pickled Cucumber, Smoked Toasted Almonds & Crispy Farm Kale (N) \$29

250g Grass Fed Scotch Fillet Steak

Braised Shallot, Jerusalem Artichoke Fondant, Watercress & Creamy Wild Mushroom Sauce
(GF) \$45

Veggie Paddock

House Made Beetroot Relish, Almond Butter, Puffed Rice Granola, Mushroom, Blistered Tomatoes, Charred Broccolini, Roasted Pumpkin & Charred Zucchini (V,GF,DF,N) \$31

Sides

Seasoned Chips

Farmhouse Sauce
(GF,DF,VG) \$11

Duck Fat Roasted Potatoes

Rosemary Salt & Sour Cream
(GF) \$13

Chargrilled Cos Heart

Farmhouse Style Ranch Style Dressing, Parmesan & Pickled Sultanas
(GF) \$11

Green Bean & Sugar Snap Pea Salad

Coriander & Kaffir Lime Dressing
(GF,V,DF) \$12

Chargrilled Broccolini

Manchego Cheese & Toasted Hazelnut
(GF,N,VG) \$13

Garden Mixed Leaves

Citrus Dressing
(GF,V) \$10

Kiddies Menu

Available for Children Under 13

Bolognaise Mince

Pasta & Cheese
\$13

Crumbed Chicken

Veggies & Spuds
(GF,DF) \$12

Kids Picky Plate

Toasted Sourdough, Almond Hummus Dip, Cheddar Cheese, Celery Sticks, Baby Gherkins, Cherry Tomatoes & Sliced Ham
\$14

Beef Sausages

Spuds, Mixed Leaves & House Made Tomato Ketchup
(GF,DF) \$14

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