

# BREAKFAST MENU

Warm House Made Banana Bread, Whipped Brown Butter, Berries, Maple (VG)	\$17.2
Poached Stone Fruit, Lemon Verbena, Yoghurt Mousse, Granola (VG, N)	\$17.6
Açai Bowl, Toasted Granola, Seasonal Fruit, Coconut, Berries, Toasted Pecans (N, VG)	\$20.6
Add Peanut Butter, Nutella, Biscoff \$2	
Mango & Coconut Tapioca, Passionfruit Caramel, Salted Macadamia (GF, VG, N)	\$19.2
Toasted Croissant, Béchamel Sauce, Free Range Shaved Leg Ham, Aged Cheddar	\$17.5
Zucchini Puffs, Mint Yoghurt, Two Poached Eggs, Dukkha, Watercress (N, VG)	\$22.4
Bacon & Egg Roll, Streaky Bacon & Fried Egg, Rocket, Cheddar, Tomato Chutney	\$19.8
Avocado, Sourdough, Almond Pesto, Feta, Farm Herbs (VG, N)	\$22.7
Fried Pork Mince, Soy, Sesame, Chilli, Pickled Daikon, Two Fried Eggs, Flaky Croissant Pastry	\$24.5
Eggs Your Way, Two Eggs, Streaky Bacon, Sautéed Spinach, Toasted Sourdough (DF)	\$21.5
Eggs Benedict, English Muffin, Two Poached Eggs, Hollandaise, Sautéed Spinach.	\$23.2
Choice of Shaved Leg Ham/ Smoked Salmon/ Ruby Creek Mushrooms/ Bacon/ Haloumi	
Farmhouse Breakfast, House Made Thick Cut Bacon, Traditional Scottish Square Sausage, Confit Tomato, Mushrooms, Hash Browns, Farmhouse Beans, Two Fried Eggs, Toasted Sourdough (DF)	\$33.1
Farmhouse Veggie Breakfast, Sautéed Spinach, Smashed Avocado, Confit Tomato, Roasted Mushroom, Hash Browns, Tomato Chutney, Grilled Haloumi, Two Poached Eggs, Toasted Sourdough (VG)	\$31.3

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. **Please advise of any allergies or intolerances when placing your order.** GF: GLUTEN FREE DF: DAIRY FREE VG: VEGETARIAN V: VEGAN N: CONTAINS NUTS

# BREAKFAST MENU

## 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.

Feast Menu	\$50pp
Poached Stone Fruit, Yoghurt Mousse, Granola	Min 4
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)	\$6.5
2 Eggs	\$6
1 Egg	\$3
Sourdough Toast	\$5.5
Roasted Mushrooms	\$5.5
Sautéed Baby Spinach	\$5
Confit Farm Tomatoes	\$5.5
Traditional Scottish Square Sausage	\$6.5
Farmhouse Beans	\$5
Smoked Salmon	\$7
Tomato Relish	\$2
Hollandaise	\$2
Smashed Avocado	\$5.5
Haloumi	\$6
Feta Cheese	\$5
Bacon	\$6

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# LUNCH MENU

## Small plates

Toasted Sourdough, Cultured Butter (VG)	\$12.8
Warm Marinated Olives (V, GF)	\$9.8
Diced Raw Yellowfin Tuna, Capers, Shallot, Buttermilk, Taro Chips (GF)	\$27.5
Ploughman's Plate, Shaved Leg Ham, Aged Cheddar, Farm Pickles, Relish, Toasted Sourdough	\$28.1
Fried Cuttlefish, Lemongrass, Green Papaya, Cucumber, Thai Basil, Peanut, Green Apple Nam Jim (DF, GF)	\$24.4
Blue Cheese & Fig, Vincotto, Radicchio, Grilled Onions, Salted Walnut, Toasted Focaccia (VG, N)	\$26.2

## Farm Vegetables

Cucumber Salad, Orange, Radish, Fennel, Farm Herbs, Puffed Rice, Finger Lime (V, GF)	\$22.6
Watermelon, Green Apple, Mint, Dried Olive, Salted Cashew Nut, Lemon Verbena Yoghurt (VG, N)	\$21.5
Fried Eggplant, White Soy, Miso, Roasted Sesame Cream, Pickled Daikon (VG)	\$23.5

## Meat & Fish

Slow Cooked Chicken Leg, Sumac Onions, Broadleaf Rocket, Mint, Pinenut, Date Labneh (GF, N)	\$37.2
Thai Green Curry of Market Fish, Young Coconut, Cucumber, Thai Basil, Steamed Rice (GF, DF)	MP
Free Range Pork Schnitzel, Basil Aioli, Smashed Peas, Dill, Chives, Lemon, Parmesan (GF)	\$39.3
Garden Herb & Feta Falafel, Beetroot Hummus, Garlic Yoghurt, Nigella Seed, Fried Chickpeas (VG, GF)	\$36.5
Grilled Grass-fed Hanger Steak, Ruby Creek Mushrooms, Fried Garlic & Charred Broccoli Chimichurri (GF)	\$45.5
Farmhouse Beef Burger, Farm Relish, Caramelised Onion, Cheddar, Gem Lettuce, Pickled Cucumber	\$25.5
Add Bacon	\$5
Gluten Free Option	\$3
Vegetarian Option, Mushroom & Halloumi	

## Sides

Chips & Farmhouse Sauce (DF, GF, VG)	\$12
Confit Kipfler potatoes, Basil, Mint, Sour Cream, Parmesan, Smoked Almonds (VG, N, GF)	\$15
Farm Salad Leaves, Chardonnay Vinaigrette (GF, DF, V)	\$9

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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 seasonal favourites, handpicked by our chefs.

## Feast Menu

Slow Cooked Chicken Thigh, Sumac Onions, Broadleaf Rocket, Mint, Pinenut, Date Labneh	\$55pp
Thai Green Curry of Market Fish, Young Coconut, Cucumber, Thai Basil, Steamed Rice	Min 4
Confit Kipfler potatoes, Basil, Mint, Sour Cream, Parmesan, Smoked Almonds	
Cucumber Salad, Orange, Radish, Fennel, Farm Herbs, Puffed Rice, Finger Lime	
Beverage choice of McPherson wine range, draught beer or soft drink.	
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