

BREAKFAST MENU

Honey Glazed Figs , Coconut Yoghurt, Crisp Filo Pastry, Walnut, Lemon Balm (DF, VG, N)	\$20.5
Toasted Muesli , Yoghurt, Seasonal Fresh Fruit (N, VG)	\$17.6
Lemon Cheesecake Mousse , Passionfruit Caramel, White Chocolate Macadamias (N, VG, GF)	\$19.5
Acai Bowl , Kiwi, Dragon Fruit, Banana, Toasted Coconut, Blueberries, Toasted Pecans (N, V, DF, GF)	\$20.6
Coconut Tapioca , Grilled Mango, Passionfruit, Smoked Macadamia, Farm Honey, Toasted Coconut (DF, GF, VG, N)	\$18.8
Heirloom Tomatoes , Stracciatella Cheese, Green Olive Vinaigrette, Basil (VG, GF)	\$22.6
Toasted Croissant , Shaved Leg Ham, Aged Cheddar, Bechamel Sauce	\$10.5
Bacon & Egg Roll , Grilled Bacon & Fried Egg, Rocket, Cheddar, Tomato Chutney	\$19.6
Smashed Avocado , Sourdough, Heirloom Tomatoes, Crispy Chickpeas, Za'atar, Fetta, Pickles (VG)	\$21.7
Smoked Salmon , Toasted Dark Rye, Sauce Gribiche, Chervil	\$25.8
Sautéed Ruby Creek Mushrooms , Sourdough, Spinach, Confit Garlic, Fetta, Fried Kale (VG)	\$24.5
Spiced Cauliflower Steak , Almond Butter, Cauliflower Puree, Smoked Almonds, Pickled Sultanas, Fried Kale (V, N)	\$24.6
Eggs Benedict , English Muffin, Two Poached Eggs, Hollandaise, Sautéed Spinach. Choice of Shaved Leg Ham/ Smoked Salmon/ Ruby Creek Mushrooms/ Haloumi	\$22.5
Eggs Your Way , Two Eggs, Streaky Bacon, Sautéed Spinach, Toasted Sourdough (DF)	\$21.5
Farmhouse Breakfast , House Made Thick Cut Bacon, Traditional Scottish Square Sausage, Blistered Tomatoes, Mushrooms, Hash Browns, Farmhouse Beans, Two Fried Eggs, Toasted Sourdough (DF)	\$32.5
Farmhouse Veggie Breakfast , Sautéed Spinach, Smashed Avocado, Blistered Vine Tomatoes, 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

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 favourites, handpicked by our chefs from our a la carte menu. Included in the Farmhouse Feast is a hot and cold selection of seasonal fruits, vintage cheddar cheese & freshly shaved leg ham, scrambles eggs, bacon, grilled mushrooms, blistered tomatoes, hash browns toasted sourdough, cultured butter and Wellington Point Farmhouse strawberry jam accompanied with fresh orange juice and a hot beverage choice of freshly brewed tea or coffee.

\$50pp
Min 4

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

Extras



Hash Browns	\$6.5
2 Eggs	\$6
1 Egg	\$3
Bacon	\$5.5
Sourdough Toast	\$5.5
Roasted Mushrooms	\$5.5
Sautéed Baby Spinach	\$5
Blistered Vine Tomatoes	\$5.5
Traditional Scottish Square Sausage	\$6.5
Farmhouse Beans	\$5
Smoked Salmon	\$6.5
Tomato Relish	\$2
Hollandaise	\$2
Smashed Avocado	\$5.5
Haloumi	\$6
Fetta Cheese	\$5

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LUNCH MENU

Small plates

Toasted Sourdough , Cultured Butter (VG)	\$11.8
Warm Marinated Olives (V, GF)	\$9.5
Kingfish Pastrami , Warm Rye Bread, Cultured Butter, Cabbage Salad	\$24.5
Ham Hock Croquette , Sauce Gribiche, Watercress, Pickled Onion	\$21.8
Chicken Liver Mousse , Fennel Jam, Toasted Brioche	\$22.3
Grilled Brisbane Valley Quail , Curry Leaf Mayo, Za'atar, Caper Vinaigrette (GF, DF)	\$24.4
Ploughman's Plate , Shoulder Ham, Aged Cheddar, Pickled Onion, Cornichons, Chutney, Sourdough	\$23.5

Vegetables

Heirloom Tomatoes , Stracciatella, Green Olive Vinaigrette (VG, GF)	\$22.6
Roasted Zucchini , Pickled Baby Carrot, Muscatel, Hazelnut, Vincotto (V, GF, N)	\$20.7
Baby Beetroots , Whipped Buffalo Milk Ricotta, Artichoke Chips (VG, GF)	\$22.6
Farm Bowl , Brown Rice Pilaf, Roasted Carrot Hummus, Beetroot, Chickpea, House Pickles (V, GF)	\$24.7

Meat & Fish

Gold Band Snapper , Asparagus & Herb Creme, Roasted Cauliflower, Hazelnut, Smoked Pepitas (GF, N)	\$39.5
Slow Cooked Lamb Collar , Roasted Carrot Hummus, Pickles, Yoghurt Flat Bread	\$41.20
Grilled Beef Rump Cap , Roasted Tomato Miso, Ruby Creek Mushrooms, Citrus Butter, Onion, Sesame	\$45.5
Free Range Pork Belly , Almond Butter, Red Radicchio, Pickled Grapes, Smoked Almonds (GF,N)	\$35.8
Farmhouse Beef Burger , Caramelised Onion, Cheddar, Baby Cos Lettuce, Pickled Cucumber Add Bacon \$5 Gluten Free Option \$2 Vegetarian Option, Mushroom & Halloumi	\$22.5

Sides

Chips & Farmhouse Sauce (DF, GF, VG)	\$11.5
Sautéed Duck Fat Potatoes , Onion & Bacon	\$13.8
Green Bean & Sugar Snap Pea Salad , Kaffir Lime & Coriander (V, GF)	\$12.5
Grilled Asparagus , Pecorino, Salted Caramel Walnuts (GF, N)	\$14.8
Mixed Leaf Salad , Dijon Vinaigrette	\$9.6

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KIDS MENU

(Available for Children Under 13)

BREAKFAST

7AM-11AM

Scramble Egg on Sourdough Toast	\$10.5
Milk Bun, Bacon & Egg , Tomato Sauce	\$10.5
Fruit Salad with Yoghurt	\$11
Sourdough Toast w/ choice of Butter, Smashed Avo, Jam or Vegemite	\$6.2

LUNCH MENU

12PM-2.30PM

Cheesy Flatbread , Garden Salad	\$12.5
Mini Farmhouse Beef Burger , Cheese, Lettuce, Pickled Cucumber	\$14.5
Crumbed Chicken , Veggies & Spuds (GF, DF)	\$12
Kids Picky Plate , Toasted Sourdough, Carrot Hummus, Cheddar, Celery Sticks, Baby Gherkins, Cherry Tomatoes & Sliced Ham	\$14
Beef Sausages , Spuds, Mixed Leaves, House Tomato Ketchup (DF, GF)	\$14



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