

# BREAKFAST MENU

<b>Farm Strawberries</b> , Coconut Yoghurt, Salted Pistachios, Filo Pastry, Mint (DF, VG, N)	\$20.5
<b>Toasted Muesli</b> , Yoghurt, Seasonal Fresh Fruit (N, VG)	\$17.6
<b>Warm Waffle</b> , Lemon Cheesecake Mousse, Passionfruit, White Chocolate Macadamia (N, VG,)	\$20.5
<b>Acai Bowl</b> , Kiwi, Dragon Fruit, Banana, Toasted Coconut, Farm Strawberries, Toasted Pecans (N, V, DF, GF)	\$20.6
<b>Coconut Tapioca</b> , Charred Pineapple, Passionfruit, Smoked Macadamia, Farm Honey, Toasted Coconut (DF, GF, VG, N)	\$19.2
<b>Heirloom Tomatoes</b> , Burrata Cheese, Green Olive Vinaigrette, Oregano, Basil (VG, GF)	\$22.6
<b>Toasted Croissant</b> , Shaved Leg Ham, Aged Cheddar, Bechamel Sauce	\$10.5
<b>Bacon &amp; Egg Roll</b> , Grilled Bacon & Fried Egg, Rocket, Cheddar, Tomato Chutney	\$19.6
<b>Smashed Avocado</b> , Sourdough, Heirloom Tomatoes, Crispy Chickpeas, Za'atar, Fetta, Pickles (VG)	\$22.7
<b>Hot Smoked Salmon Salad</b> , Watercress, Mint, Coriander & Lime Dressing, Poached Eggs (GF, DF)	\$27.5
<b>Sautéed Ruby Creek Mushrooms</b> , Warm Focaccia, Poached Eggs, Parmesan Cream (VG)	\$25.3
<b>Spiced Cauliflower Steak</b> , Almond Butter, Cauliflower Puree, Smoked Almonds, Pickled Sultanas, Fried Kale (V, N, DF, GF)	\$25.2
<b>Eggs Your Way</b> , Two Eggs, Streaky Bacon, Sautéed Spinach, Toasted Sourdough (DF)	\$21.5
<b>Eggs Benedict</b> , English Muffin, Two Poached Eggs, Hollandaise, Sautéed Spinach. Choice of Shaved Leg Ham/ Smoked Salmon/ Ruby Creek Mushrooms/ Bacon/ Haloumi	\$23.2
<b>Farmhouse Breakfast</b> , House Made Thick Cut Bacon, Traditional Scottish Square Sausage, Confit Tomato, Mushrooms, Hash Browns, Farmhouse Beans, Two Fried Eggs, Toasted Sourdough (DF)	\$33.1
<b>Farmhouse Veggie Breakfast</b> , 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

# LUNCH MENU

## Small plates

<b>Toasted Sourdough</b> , Cultured Butter (VG)	\$12.8
<b>Warm Marinated Olives</b> (V, GF)	\$9.8
<b>Hot Smoked Salmon Salad</b> , Watercress, Mint, Coriander & Lime Dressing (GF, DF)	\$27.5
<b>Lamb Ribs</b> , Sumac Sour Cream, Shallot, Caper & Herb Salad	\$25.1
<b>Crispy Focaccia Bread</b> , Zucchini Pickle, Whipped Fetta, Smoked Honey & Black Olive	\$16.5
<b>Brisbane Valley Quail</b> , Salsa Verde, Smoked Chickpeas, Red Bell Pepper & Farm Tomato Chutney (GF, DF)	\$24.4
<b>Ploughman's Plate</b> , Shoulder Ham, Aged Cheddar, Pickled Onion, Cornichons, Chutney, Sourdough	\$24.2

## Vegetables

<b>Panzanella Salad</b> , Burrata Cheese, Garlic Baked Crouton, Charred Capsicums, Tomato & Basil (VG)	\$22.6
<b>Roasted Spiced Cauliflower</b> , Garlic Yoghurt, Pomegranate, Crispy Chickpeas (VG, GF)	\$20.7
<b>Chargrilled Pumpkin</b> , Whipped Buffalo Milk Ricotta, Salted Walnuts, Watermelon Radish (N, GF)	\$21.5
<b>Farm Bowl</b> , Mixed Quinoa, Spiced Chickpeas, Avocado, Beetroot Relish, House Pickles (V, GF, DF)	\$23.5
<b>Rigatoni Pasta</b> , Spring Peas, Onion, Buffalo Curd, Confit, Tomatoes & Smoked Pepitas (VG)	\$28.2

## Meat & Fish

<b>Queensland Barramundi</b> Fragrant Curry, Coconut, Steamed Rice, Cucumber & Red Onion Salad (GF, DF)	\$38.2
<b>Steak Frites</b> , Mb5+ Rump Cap, Rustic Shoestrings, Chargrilled Gem Heart & Green Peppercorn Sauce (GF)	\$42.5
<b>Almond Fed Pork Tomahawk</b> , Granny Smith Apple, Pistachios, Chimichurri & Herb Salad (GF,DF,N)	\$38.3
<b>Chargrilled Chicken Salad</b> , Witlof, Gem, Tarragon, Puffed Wild Grains & Burnt Orange Dressing (DF, GF)	\$29.5
<b>Farmhouse Beef Burger</b> , Caramelised Onion, Cheddar, Baby Cos Lettuce, Pickled Cucumber	\$23.5
Add Bacon \$5	
Gluten Free Option \$2	
Vegetarian Option, Mushroom & Halloumi	

## Sides

<b>Chips &amp; Farmhouse Sauce</b> (DF, GF, VG)	\$12
<b>Warm Potatoes</b> , Herb Sour Cream, Shaved Fennel, Spring Peas, Lemon & Red Onion (GF, VG)	\$13
<b>Roast Spiced Carrots</b> , Carrot hummus, Chickpeas, Sumac Red Onion & Preserved Lemon (V, GF)	\$13
<b>Green Bean &amp; Sugar Snap Pea Salad</b> , Kaffir Lime & Coriander (V, GF)	\$12
<b>Mixed Leaf Salad</b> , Dijon Vinaigrette (V, GF)	\$9

## Something to Share

<b>Farmhouse Feast.</b> 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 from our A La Carte menu. Included in the Farmhouse Feast is, The Queensland Barramundi & Chargrilled Chicken with Warm Potatoes, Herb Sour Cream, Shaved Fennel Salad, Green Bean & Sugar Snap Pea Salad & a beverage choice of McPherson wine range, draught beer or soft drink. Please note that parties of 10 or more adults are required to dine from our group menus.	\$55pp Min 4
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# KIDS MENU

(Available for Children Under 13)

## BREAKFAST

7AM-11AM

**Scramble Egg** on Sourdough Toast

**Bacon & Egg Milk Bun**, Tomato Sauce

**Fruit Salad** w/ Yoghurt

**Sourdough Toast** w/ choice of Butter, Smashed Avo, Jam or Vegemite

**Freshly Baked Waffles** w/ Farm Strawberries & Vanilla Ice Cream

\$10.5

\$10.5

\$11

\$6.2

\$11

## LUNCH MENU

12PM-2.30PM

**Mini Farmhouse Beef Burger**, Cheese, Lettuce, Pickled Cucumber

**Crumbed Chicken**, Veggies & Spuds (GF, DF)

**Kids Picky Plate**, Toasted Sourdough, Carrot Hummus, Cheddar, Celery Sticks, Baby Gherkins, Cherry Tomatoes & Sliced Ham

**Beef Sausages**, Spuds, Mixed Leaves, House Tomato Ketchup (DF, GF)

\$14.5

\$12

\$14

\$14

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