

LUNCH MENU

Small plates

House-made Focaccia, Whipped Ricotta, Farm Honey, Pickled Zucchini (VG)	\$19
Warm Marinated Olives (V, GF)	\$11
Diced Raw Yellowfin Tuna, Capers, Shallot, Buttermilk, Taro Chips (GF)	\$29
Chicken Liver Mousse, Fennel Jam, Toasted Sourdough	\$29
Chargrilled Chicken Skewers (2), Garlic Tourné, Cabbage, Red Onion, Garden Herbs (GF, DF)	\$27
Whipped Cod Roe, Rye Bread, Salmon Pearls, Smoked Leeks	\$28.5

Farm Vegetables

Cucumber Salad, Orange, Radish, Fennel, Farm Herbs, Puffed Rice, Finger Lime (V, GF)	\$24.3
Watermelon, Green Apple, Mint, Dried Olive, Salted Cashew Nut, Lemon Verbena Yoghurt (VG, N)	\$23.5
Farm Zucchini, Brown Rice, Lemon & Tahini Dressing, Almonds & Farm Kale (V, N, GF)	\$27.2
Garden Herb & Feta Falafel, Beetroot Hummus, Garlic Yoghurt, Nigella Seed, Fried Chickpeas (VG, GF)	\$39.2
Farm Tomatoes, Green Olives, Garden Basil, Olive Oil Jelly, Stracciatella, Red Capsicum Caponata (VG, GF)	\$32

Meat & Fish

Slow Cooked Chicken Leg, Sumac Onions, Broadleaf Rocket, Mint, Pine nuts, Date Labneh (GF, N)	\$39.5
Market Fish Of The Day, Herb & Mussel Velouté, Spinach & Risoni Pasta (A)	MP
Free Range Pork Schnitzel, Basil Aioli, Smashed Peas, Dill, Chives, Lemon, Parmesan (GF)	\$41.2
Beef Rump Cap MB4+, Farm Cauliflower Cheese Puree, Watercress, Chips & Diane Sauce	\$49.5
Farmhouse Beef Burger, Farm Relish, Caramelised Onion, Cheddar, Gem Lettuce, Pickled Cucumber	\$26
<i>Add Bacon \$7</i>	
<i>Gluten Free Option \$3</i>	
Vegetarian Option, Mushroom & Haloumi	

Sides

Chips & Farmhouse Sauce (DF, GF, VG)	\$14
Mini Baked Potatoes, Sour Cream, Chives, Parmesan (VG, GF)	\$16
Farm Salad Leaves, Chardonnay Vinaigrette (GF, DF, V)	\$11

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 seasonal favorites, handpicked by our chefs.	\$55pp Min 4
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Feast Menu

Slow Cooked Chicken Leg, Sumac Onions, Broadleaf Rocket, Mint, Pinenut, Date Labneh
Market Fish of the Day, Herb & Mussel Velouté, Risoni Pasta (A)
Mini Baked Potatoes, Sour Cream, Chives, Parmesan
Cucumber Salad, Orange, Radish, Fennel, Farm Herbs, Puffed Rice, Finger Lime

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

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. GF: GLUTEN FREE DF: DAIRY FREE VG: VEGETARIAN V:

VEGAN N: CONTAINS NUTS A: AUSTRALIAN SOURCED SEAFOOD

Please advise of any allergies or intolerances when placing your order.