

BREAKFAST MENU

House Granola, Yoghurt Mousse, Spiced Stewed Peaches (VG, N)	\$17.6
Warm Waffle, Toffee Banana, Salted Almonds, Caramel Mousse, Oreo Crumb (N, VG,)	\$20.5
Acai Bowl, Kiwi, Dragon Fruit, Banana, Toasted Coconut, Berries, Toasted Pecans (N, V, DF, GF)	\$20.6
Coconut Tapioca, Charred Pineapple, Passionfruit, Smoked Macadamia, Farm Honey, Toasted Coconut (DF, GF, VG, N)	\$19.2
Heirloom Tomato Salad, Stracciatella Cheese, Peach, Dried Olive, Basil, Toasted Buckwheat (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, Feta, Pickles (VG)	\$22.7
Beans On Toast, Cannellini Beans with Roast Pork Belly, Two Fried Eggs, Toasted Sourdough (DF)	\$27.5
Green Pea & Zucchini Ribbons Salad, Preserved Lemon, Kale, Toasted Seeds (GF, V)	\$16.2
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

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. 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.

Breakfast Extras

Hash Browns (GF)	\$6.5
2 Eggs	\$6
1 Egg	\$3
Sourdough Toast	\$5.5
Roasted Mushrooms	\$5.5
Sautéed Baby Spinach	\$5
Roasted Roma 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

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

Toasted Sourdough, Cultured Butter (VG)	\$12.8
Warm Marinated Olives (V, GF)	\$9.8
Cured Ocean Trout, Citrus Salad, Avocado, Puffed Wild Rice (GF, DF)	\$27.5
Lamb Ribs, Sumac Sour Cream, Shallot, Caper & Herb Salad (GF)	\$25.1
Grilled Fremantle Octopus, Tarama, Garlic Croutons, Lemon (DF)	\$24.4
Wagyu Salami & Triple Cream Brie, Fig, Apricot & Walnut, Guindillas, Toasted Dark Rye (N)	\$24.2

Vegetables

Heirloom Tomato Salad, Stracciatella Cheese, Peach, Dried Olive, Basil, Toasted Buckwheat (VG, GF)	\$22.6
Chargrilled Pumpkin, Whipped Buffalo Milk Ricotta, Salted Walnuts, Watermelon Radish (N, GF)	\$21.5
Pearl Cous Cous Salad, Fried Cauliflower, Mint, Pomegranate, Tahini Dressing, Crispy Chickpeas (V)	\$23.5
Charred Green Peas, Mint, Lemon, Green Chilli, Stracciatella Cheese (VG, GF)	\$15.2
Toasted Focaccia, Garlic Ruby Creek Mushrooms, Parmesan Cream (VG)	\$18.3

Meat & Fish

Queensland Barramundi Fragrant Curry, Coconut, Steamed Rice, Cucumber & Red Onion Salad (GF, DF)	\$38.2
Steak Frites, Mb5+ Rump Cap, Rustic Shoestrings, Watercress, Parmesan Salad & Peppercorn Sauce (GF)	\$42.5
Free Range Pork Belly, Granny Smith Apple, Pistachios, Chimichurri & Herb Salad (GF, DF, N)	\$39.3
Chargrilled Spatchcock Chicken, Parsley & Caper Sauce, Fennel, Herb, Cucumber & Tomato Salad (GF, DF)	\$39.5
Pork & Fennel Orecchiette Pasta, Chilli, Garlic, Tomato, Parmesan, Cavolo Nero	\$30.5
Farmhouse Beef Burger, Caramelised Onion, Cheddar, Baby Cos Lettuce, Pickled Cucumber Vegetarian Option, Mushroom & Halloumi Add Bacon \$5 Gluten Free Option \$3	\$23.5

Sides

Chips & Farmhouse Sauce (DF, GF, VG)	\$12
Warm Potatoes, Herb Sour Cream, Shaved Fennel, Spring Peas, Lemon & Red Onion (GF, VG)	\$13
Mixed Leaf Salad, Dijon Vinaigrette (V, GF)	\$9
Smashed Cucumber, Pickled Ginger, Ponzu Dressing, Sesame (V, GF)	\$9

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\$55pp

Min 4

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KIDS MENU

(Available for Children Under 13)

BREAKFAST 7AM-11AM

Scrambled Egg on Sourdough Toast	\$10.5
Bacon & Egg Milk Bun, Tomato Sauce	\$10.5
Fruit Salad w/ Yoghurt	\$11
Sourdough Toast w/ choice of Butter, Smashed Avo, Jam or Vegemite	\$6.2
Freshly Baked Waffles w/ Farm Strawberries & Vanilla Ice Cream	\$11

LUNCH MENU 12PM-2.30PM

Mini Farmhouse Beef Burger, Cheese, Lettuce, Pickled Cucumber	\$14.5
Crumbed Chicken, Veggies & Spuds (GF, DF)	\$12
Kids Picky Plate, Toasted Sourdough, Shaved Ham, Avocado, Cucumber Sticks & Cherry Tomatoes	\$14
Beef Sausages, Spuds, Mixed Leaves, House Tomato Ketchup (DF, GF)	\$14

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