

BREAKFAST

Sourdough \$8
house-made jam, pepe saya butter

Bircher muesli \$15
coconut yoghurt, chia, almond,
micro lemon balm, berries

Granola \$14
oats, macadamia, yoghurt, dried fig,
rhubarb orange jam (v, vo)



Free range eggs your way \$14
toasted sourdough (v, gfo)

Bacon & egg roll \$12
Swiss cheese, smokey bbq sauce
(gfo + \$2)

Crushed avocado \$18
poached eggs, broad beans,
Binnorie Persian feta, bush dukka,
grilled bread (v, gfo, vo)

Croque monsieur \$19
smoked ham, béchamel,
emmental cheese, dijon mustard,
baby cos salad

Open faced omelette \$20
red wine onions, rocket, marinated beets,
mushroom, goat's cheese (v, gf)

Eggs & sausage \$21
lamb & rosemary sausage,
poached egg, roman beans, mint,
harissa yoghurt, pita

Eggs benedict \$22
poached eggs, smoked bacon,
tomato, blood plum hollandaise,
English muffin

ADD ONS

Crushed avocado \$6

Tomato \$4

Braised mushrooms \$5

Lamb & rosemary sausage \$6

Smoked bacon \$6

Tomato relish \$4

Bread \$4
(gluten free, sourdough, Turkish)

FANCY A DRINK?

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PLEASE ORDER AT THE COUNTER

LUNCH

Rocket & beets salad	\$22	Steak sandwich	\$25
goat's cheese, pickled shallots, pistachios, radicchio, vinaigrette (v, vo)		cheddar, onion rings, relish, fries (gfo + \$2)	
Reuben sandwich	\$19	Farm Cove beef burger	\$22
beef pastrami, Russian dressing, Swiss cheese, pickled cabbage, garden salad		cheddar, aioli, beetroot, tomato, fries (gfo + \$2)	
Orecchiette with broccoli	\$21	Fish & chips	\$26
mushroom, pesto, Grana Padano cheese (v)		ale battered market fish, sauce gribiche, lemon	
Lemon myrtle chicken salad	\$23	250g beef rump	\$30
asparagus, fresh pear, speck, feta, warrigal greens, macadamia, mustard dressing		watercress, confit garlic, red wine, chimichurri (gf, df)	
Caesar salad	\$22.5	Atlantic salmon fillet	\$31
soft egg, pancetta, anchovy		sweet corn, karkalla, lemon myrtle	

SIDES

Fries	\$8
rosemary salt & aioli (v)	
Green salad	\$8
gem lettuce, beans, watercress, radish, mustard vinaigrette (v)	
Bread of the day	\$8
lemon myrtle dukkah, olive oil (v)	

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DESSERT

Dark chocolate fondant	\$16
salted caramel, hazelnut crumb, caramelised bourbon banana ice cream (v)	
Wattleseed bruleé	\$15
house-made plum jam, Anzac biscuit (v)	
Cheese plate	\$19
lavosh, jam, grapes (v)	

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BEVERAGE

COFFEE

S \$4 L \$4.5

Espresso, long black, macchiato, piccolo, flat white, latte, cappuccino, mocha, hot chocolate

Iced coffee, iced chocolate \$7.5

Soy, almond, decaf \$0.5

TEA

\$4.5

English breakfast, earl grey, peppermint, lemongrass & ginger, sencha, chai, chamomile

MILKSHAKES

\$7.5

Chocolate, vanilla, strawberry

COLD DRINKS

Cold pressed juices \$8
- ask for today's range

Juice farm - orange or apple \$4

Simple smoothie \$8
kiwi, pear, mango & lime

Jiva kombucha \$9
ginger or pomegranate

Zico coconut water \$6

Fuze - lemon & black tea \$6.5

Soft drink cans \$4.5

Ginger beer \$6

Powerade \$7

WATER

Pure Springs still water \$4

Mt Franklin lightly sparkling \$4.5



WINES & SPARKLING

Aura sparkling brut cuvée \$9.5 \$42

Viticoltori Ponte prosecco \$12 \$55

Aura sauvignon blanc \$9.5 \$42

MCW 480 pinot grigio \$11 \$50

Parlez Vous rosé \$10 \$45

Aura shiraz \$9.5 \$42

First Creek 'botanica' pinot noir \$10 \$45

BEER

James Boags premium light \$8

Furphy refreshing ale \$9.5

James Squire 150 lashes \$10

Peroni \$10

CIDER

The Hills apple cider \$10

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