

BREAKFAST

8:30 - 11:30 AM

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

Fruit salad \$11
berries, passionfruit, natural yoghurt

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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LUNCH

12 - 3:30PM DAILY

Rocket & beets salad \$22
goat's cheese, pickled shallots,
pistachios, radicchio, vinaigrette (v, vo)

Reuben sandwich \$19
beef pastrami, Russian dressing,
Swiss cheese, pickled cabbage,
garden salad

Orecchiette with broccoli \$21
mushroom, pesto,
Grana Padano cheese (v)

Lemon myrtle chicken salad \$23
asparagus, fresh pear, speck,
feta, warrigal greens, macadamia,
mustard dressing

Caesar salad \$22.5
soft egg, pancetta, anchovy

Steak sandwich \$25
cheddar, onion rings, relish,
fries (gfo + \$2)

Farm Cove beef burger \$22
cheddar, aioli, beetroot, tomato,
fries (gfo + \$2)

Fish & chips \$26
ale battered market fish,
sauce gribiche, lemon

250g beef rump \$30
watercress, confit garlic, red wine,
chimichurri (gf, df)

Atlantic salmon fillet \$31
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)

FANCY A DRINK?

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DESSERT

Dark chocolate fondant \$16
salted caramel, hazelnut crumb,
caramelised bourbon banana
ice cream (v)

Orange almond cake \$15
chocolate soil, lemon curd, mint,
lime sorbet, orange gel (gf)

Wattleseed bruleé \$15
house-made plum jam, Anzac biscuit (v)

Cheese plate \$19
lavosh, jam, grapes (v)

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