

BREAKFAST

8:30 - 11:30 AM

Quinoa and soy sourdough \$9
plum jam & pepe saya butter (v, gfo, dfo)

Granola \$14
dried fruits, seasonal berries, coconut yoghurt
(v, veg, df)

Bacon and egg roll \$14
garlic aioli, hickory BBQ sauce (dfo, gfo +2)

Crushed avocado \$21
poached eggs, Persian fetta, edamame beans,
toast, bush dukkha, lemon oil.
(v, vo, dfo, gfo +2)

Eggs Benedict your way
poached eggs, tarragon hollandaise, burst
cherry tomato & English muffin (gfo +2)

Prager ham \$23
Smoked salmon \$23
Sautéed kale \$21

Croissant French toast \$20
caramelised banana, seasonal berries,
honey (v)

v - vegetarian, veg - vegan, gf - gluten free, gfo - gluten free option,
vo - vegan option, df - dairy free, dfo - dairy free option

ADD ONS

Crushed avocado (v) \$7
Roasted tomato (v) \$7
Smoked bacon \$7
Smoked salmon \$8
2 free range eggs \$7
Bread \$7
(gluten free, quinoa soy sourdough)

FANCY A DRINK?

See next page



PLEASE ORDER AT THE COUNTER

LUNCH

11.30- 3:00 PM

Spiced cauliflower \$19
chickpeas, cherry tomato, kale, Spanish onion, sultanas, tahini dressing (v, veg, gf, df)
Add grilled chicken or grilled salmon \$8

Farm Cove poke bowl \$19
organic soba, sweet potato, carrot, cabbage, edamame, radish, ginger and mirin dressing (v, veg, gf, df)
Add grilled chicken or grilled salmon \$8
Add poached egg \$3

Roasted pumpkin \$19
quinoa, broccoli, baby spinach, toasted pine nuts, Persian fetta, honey mustard dressing (v, vo, dfo)
Add grilled chicken or grilled salmon \$8
Add poached egg \$3

Silver dory fish and chips \$27
Farm Cove slaw, lemon, dill tartar (grilled or battered)

Grilled chicken burger \$25
Swiss cheese, pesto mayonnaise, avocado, iceberg, tomato, rosemary fries

Roasted pork belly sandwich \$27
whole grain mustard mayonnaise, caramelised onion relish, rocket leaves, rosemary fries

Tajima wagyu burger \$26
Swiss cheese, house ketchup, iceberg, tomato, onion, pickle, rosemary fries (gfo +\$2)
Add smoked bacon \$7
Add free range egg \$4
Add extra cheese \$3

BBQ or peri peri chicken
Farm Cove slaw, chips (df, gfo)
Quarter \$19 Half \$29 Full \$48

BBQ or peri peri jumbo chicken wings
Farm Cove slaw, chips (df, gfo)
6 Pieces \$22.5 12 Pieces \$36

Fisherman's catch \$48
2 silver dory, 4 salt and pepper squid, 2 battered prawn, potato scallops, small chips and Farm Cove slaw (feeds 1-2)

Fisherman's deluxe catch \$59
2 silver dory, 8 salt and pepper squid, 2 battered prawn, potato scallops, large chips and Farm Cove slaw (feeds 2-3)

BITES

Salt & pepper squid \$18
lemon, chilli lime aioli (gf)

Beer battered chips \$12
with rosemary salt & truffle aioli (v)

Potato wedges \$12
sour cream & sweet chilli (v)

Farm Cove slaw \$9
kale, carrot, cabbage, mustard vinaigrette (v)

FANCY A DRINK?

See next page

PLEASE ORDER AT THE COUNTER

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

PLEASE ORDER AT THE COUNTER