

# BREAKFAST

6:30AM - NOON DAILY

# LUNCH

NOON - 2:30PM DAILY

Please order at the till OR from your phone using the QR Code on your table.  
YES we take AMEX!

**Good Eggs for a Good Egg**

gf, vege 14.9

two free range poached or fried eggs,  
house relish, on toasted sourdough (2) w  
pure olive oil

- add- avo citrus smash **vegan** 4.9
- add - Sun Valley bacon, *grilled to order* 6.5
- add -Farmhouse hollandaise 3.5
- add grilled broccoli w chilli garlic **vegan** 4.5
- add -wilted spinach **vegan** or haloumi 5.9
- add - white wine mushrooms **vegan** 5.9
- add - roasted tomatoes **vegan** 4.9
- swap- NODO seeded GF sourdough **vegan** 3.0
- add- NODO seeded GF sourdough **vegan** 4.0

**Farmhouse Granola**

**vegan, gf** 18.9

Our own house made nutty coconut  
granola, Bardon Bees honey, coconut  
yoghurt, fresh fruit

**Spring Bowl**

**gf, vegan** 23.9

Edamame hummus, chargrilled broccoli  
w chilli garlic, smashed citrus avo, rice  
noodles w green tahini, quinoa, cos  
lettuce, pepita and sesame seeds,  
artichoke & polenta chips.

**Spring Bowl**

**gf, vegan** 23.9

Edamame hummus, chargrilled broccoli  
w chilli garlic, smashed citrus avo, rice  
noodles w green tahini, quinoa, cos  
lettuce, pepita and sesame seeds,  
artichoke & polenta chips.

**Roasted Chicken, Salsa Verde**

28.0

Slow roasted half chicken, crunchy  
garlicky chat potatoes, Spring greens

**Farmhouse Salad**

**gf, vege** 25.9

Roasted pumpkin and leeks, grapefruit,  
pistachio dukkah, seasonal leaves,  
Farmhouse pesto (almonds), passionfruit  
vinaigrette, stracciatella

**The Grandad of Corned Beef**

**Toasties**

*(Reuben eat your heart out!)* **gfo** 20.9

pulled corned beef, house sauerkraut,  
Swiss cheese, Russian dressing & local  
pickles

add -wicked chips, aioli 5.5

**Breakfast Salad**

**vegan, gf** 19.5

Roasted pumpkin & leeks, pink grapefruit,  
seasonal leaves, pistachio dukkah,  
Farmhouse green goddess pesto,  
passionfruit vinaigrette (contains nuts)

- add- avo citrus smash **vegan** 4.9
- add-two free range poachies 4.9

**Folded Green Eggs and Ham**

**gfo** 23.9

our newest velvet scramble of free range  
eggs, on sourdough (2) salsa verde splash,  
avocado smash, grilled leg ham

**Sticky Date Pudding Hotcake**

22.9

one pan sticky date pudding, butterscotch  
sauce, pecan crumble, vanilla bean ice  
cream, langue de chat

**Hot and Sour Avo on Toast**

**gfo, vegan** 21.9

smashed citrus avo on sourdough (2) ,  
Saucy Wench chilli jam, crispy shallots,  
flash fried kale, fresh lemon, chilli

**"The Gnocchi"**

**vege o** 24.5

potato gnocchi, Farmhouse arrabiatta  
sauce with thick cut bacon & mild chilli,  
baby spinach, parmesan, a soft poached  
free range egg  
add - sourdough toast 3.0

**The OG Breakfast Bruschetta**

**gfo vegan o** 22.5

local baby tomatoes, red onion, basil oil,  
green tahini, marinated fetta, avo citrus  
smash on sourdough (2), one free range  
poached egg

**Farmhouse Potato Cake**

**gluten lite, vege o** 23.5

crispy cheesy potato cake with charred  
sweetcorn & spring onion, grilled bacon,  
poached free range eggs, wilted greens,  
fresh Farmhouse hollandaise & sumac

MAXIMUM OF ONE MODIFICATION FOR THIS DISH PLEASE

**Farmhouse Beef Burger**

**gfo** 24.9

ask about today's housemade burger with  
chips & aioli

**Bolognese on Crispy Polenta**

**gluten lite** 23.9

rich Italian beef bolognese, crispy  
polenta, parmesan, w a free range  
poachie

**"The Gnocchi"**

**vege o** 24.5

potato gnocchi, Farmhouse arrabiatta  
sauce with thick cut bacon & mild chilli,  
baby spinach, parmesan, a soft poached  
free range egg  
add - sourdough toast 3.0

**Duck Salad**

**gluten lite** 26.5

Duck Maryland confit, plum sauce,  
beetroot, rocket, baby tomato and feta  
salad, radish, blood orange vinaigrette

**Farmhouse Potato Cake**

**gluten lite, vege o** 23.5

crispy cheesy potato cake with charred  
sweetcorn & spring onion, grilled bacon,  
poached free range eggs, wilted greens,  
fresh Farmhouse hollandaise & sumac

MAXIMUM OF ONE MODIFICATION FOR THIS DISH PLEASE

**gfo:** gluten free option

**gf:** gluten free

**gluten lite:** item is  
gluten-free but prepared in  
a gluten environment

**df:** dairy free

**vegan:** vegan

**vegan o:** vegan option

**vege:** vegetarian

## ALLERGY STATEMENT

Nuts, dairy & wheat are all used extensively in our  
kitchen. Therefore, we are UNABLE to guarantee  
that any items we serve  
are entirely free of allergens.