

PENINSULA *farm cafe*

Farm style share boards 12pm - 2pm

Grazing Board of three cheeses, San Daniele prosciutto, turkey & pistachio terrine, marinated olives, sweetcorn, thyme & feta fritters, pickled vegetables, spiced nuts, seasonal fresh fruits, crusty bread (gfo) 45

Garden Board of two cheeses, hummus, crisp bread, roasted baby carrots, grape tomato, sweetcorn, thyme & feta fritters, cornichons, spiced nuts, marinated olives, fresh seasonal fruit (gf) 40

Farm toasties 12pm - 2pm

Beef brisket, aged cheddar cheese, pickled cucumber 15

Lemon myrtle roasted chicken, mayonnaise, tomato, cucumber & salad 15

Oven roasted seasonal vegetables, pesto, mozzarella 12

Ham, gruyere, tomato & Dijon mustard 12

All sandwiches served on sourdough (gfo)

Devonshire tea All day

Home-made scone, dollop cream & local preserves with pot of loose-leaf tea 13pp

Little farmers

Mini waffles, maple syrup & vanilla ice cream (All day) 12

Scrambled or poached egg on toast (gfo) (8am - 11.30am) 12

Home-made sausage roll with tomato sauce (12pm - 2pm) 10

Ham & cheese toastie (gfo) (All day) 8

Assorted biscuits & cakes, freshly baked in house each day.
Please see our selection at the front counter.

Breakfast menu 8am - 11.30am

The Farm Big Breakfast, free range eggs, prosciutto, chorizo, potato rosti, spicy baked beans & toasted sourdough (gfo) 27

Baked Eggs in rich tomato sauce, spicy baked beans with toasted sourdough (gfo) + **chorizo 6** 24

Sweet House Waffles with roasted stone fruit, vanilla mascarpone cream & maple syrup 22

Sweetcorn, Feta & Native Thyme Fritter, poached eggs & hollandaise sauce (gf) + **smoked salmon 6 | + prosciutto 6** 22

Avocado Smash with native rosemary, roasted grape tomato, dukkah & a poached egg (gfo) (vo) + **haloumi 5** 22

Lemon Myrtle Pannacotta with home-made nutty granola & fresh summer berries (gf) 20

Free Range Eggs poached or scrambled, salt bush butter on toasted sourdough (gfo) 16

Fruit & Nut Toast butter with local home-made preserves 10

Sourdough Toast butter with local home-made preserves (gfo) 8

Breakfast sides

Smoked salmon (gf) 6	Haloumi (gf) 5	Poached or scrambled egg (gf) 4
Avocado (gf) (v) 4	Potato rosti (gf) (v) 4	Spicy baked beans (gf) (v) 5
Chorizo (gf) 6	Sourdough (gfo) 4	San Daniele prosciutto (gf) 6

Lunch menu 12pm - 2pm

The Farm Ploughman's Lunch with aged cheddar, shaved ham, tomato chutney, pickled vegetables, boiled egg, cornichons, spiced nuts & fresh sourdough (gfo) 32

Lemon Myrtle Roasted Chicken Salad with quinoa, grape tomato, cucumber, avocado & feta, with lemon vinaigrette (gf) 29

Avocado Smash with native rosemary, roasted grape tomato, dukkah & a poached egg (gfo) (vo) + **haloumi 5** 22

Home-made Apple & Thyme Sausage Rolls with tomato chutney & garden salad 18

df: Dairy free
v: Vegan

gf: Gluten free
vo: Vegan option

gfo: Gluten free option

Five Senses coffee

Flat White	4.5/5
Caffe Latte	4.5/5
Cappuccino	4.5/5
Short Macchiato (traditional)	4
Long Macchiato	5/5.5
Mocha	4.5/5
Hot Chocolate	4.5/5
Chai Latte	5.5
Espresso	4
Double Espresso	4.5
Long Black	4.5/5
Babycino	2.5
Affogato	6
Iced Latte	6
Iced Coffee (with ice cream)	7

N.B. 8oz = 1 shot, 12oz = 2 shots. Additional shot +50 cents
 Soy, almond, oat or dairy free milk +70 cents
 Decaf available +50 cents

Farm smoothies

Monkey Business Banana, date, cacao powder, peanut butter - with almond milk	9.5
Tropicana Mango, banana, pineapple - with coconut water	9.5

Farm milkshakes

Banana, Vanilla, Strawberry, Spearmint & Chocolate	8
Farm Kids size	5

Loose leaf teas

	pot for 1	pot for 2
Breakfast Tea Earl Grey	5	9
Green Tea Chai Tea		
Australian Native Blend		
With strawberry gum, lemon myrtle, peppermint gum, aniseed myrtle rosella, lemongrass	5	9
Digest Blend		
With peppermint, liquorice, fennel, calendula	5	9
Tea Urchin (Ayurvedic blend)	6	
Iced Hibiscus Tea (served in a tall glass)	5.5	

Farm juices

VITAMIN O Freshly squeezed orange	9.5
HAKUNA MATANA Watermelon, strawberry & apple	9.5
BAZINGA Carrot, pear, lime, ginger & pineapple	9.5
NOJITO Lime, fresh mint & sweet apple	9.5
Farm Kids size	5

Farm soft drinks

Karma Sparkling Water	5
Karma Still Water	5
Ginger Beer, Lemon, Lime & Bitters, Berry Kombucha	6

Enjoying the tunes?

Follow our playlist [@bernie.taylor1201](#) on Spotify

N.B. 15% surcharge applies on all public holidays
 1.32% Credit card surcharge / 2.75% Amex
 BYO beer, wine & bubbles 5pp corkage