

PENINSULA *farm cafe*

Farm style share boards 12pm - 2pm

Grazing Board for Two 58

Three cheeses, San Daniele prosciutto, Chermoula chicken, marinated olives, sweetcorn & chilli bread, pickled vegetables, spiced nuts, pickled watermelon rind, fresh seasonal fruit, sourdough bread & crisp bread (gfo)

Garden Board for Two 47

Two cheeses, sweetcorn & chilli bread, roasted field mushrooms, baba ghanoush, cornichons, spiced nuts, marinated olives, pickled watermelon rind, fresh seasonal fruit, sourdough & crisp bread (v) (gfo)

The Farm Ploughman's Lunch 34

Aged cheddar, locally smoked ham, ploughman pickle, boiled egg, candied mustard fruits, pickled watermelon rind, spiced nuts & cornichons (gfo)

Farm toasties 8am - 2pm

An assortment of delicious, toasted sandwiches From 20 accompanied with a side of potato crisps

Devonshire tea All day

House-baked scone, dollop cream & locally made jam 14pp with a pot of loose-leaf tea

Assorted biscuits & cakes All day

Freshly baked in house each day
Please see our selection at the front counter

Kitchen closes at 2pm. Last order for cakes & drinks 2.45pm

df: Dairy free
v: Vegetarian

gf: Gluten free
vg: Vegan

gfo: Gluten free option +2
vgo: Vegan option

All day menu 8am - 2pm

The Farm Big Breakfast 29

Two poached or scrambled free range eggs, roasted field mushroom, chorizo, spicy beans, grape tomato, potato rosti & toasted sourdough (gfo) + locally smoked ham 8

Flat Bread with Slow Roasted Lamb 29

Baba ghanoush, tzatziki, mint & pomegranate molasses, Greek salad (gf)

Chermoula Chicken Burger 28

Marinated chicken breast with slaw salad, cucumber & tomato served with potato crisps (gfo)

Shark Bay Crab & Potato Cakes 27

Coconut & mango salad, nam jim sauce (gf)

PFC Summer Nourish Bowl 25

Roasted chickpeas, sweet potato, grape tomato, avocado, capsicum, cucumber & coconut yoghurt, dukkah (v) (gf) (df) + chermoula chicken 10

3 Cheese & Chive Waffles 25

Scrambled eggs, & chilli garlic sauce + locally smoked ham 8

Sweet Corn & Chili Bread 24

Two poached eggs, house-made hollandaise sauce (gf) + smoked salmon 8 | + San Daniele prosciutto 8

Smoked Onion Marmalade, Roma Tomato & Goat Cheese Tart Tartin 24

Pesto, rocket, pine nut & fennel salad (v)

Rolled Croissant Filled with Crème Brulee 24

Poached stone fruit & crushed raspberries (v)

Wattleseed Pannacotta 22

Nutty granola, fresh figs & berries (vg) (v) (gf) (df)

Avocado & Roasted Tomato 22

On toasted sourdough with Micro herbs (vg) (v) (gfo) + poached egg 4 | + halloumi 7

Fruit & Nut Toast 13

Two pieces, locally made preserves & French butter (v) (vgo)

Sides

Spicy beans (gf) (vg) 4
Potato rosti (gf) (vg) 5
Avocado (gf) (vg) 6
Halloumi (gf) (v) 7

Roasted field mushroom (gf) (vg) 5
Chorizo (gf) (df) 8
San Daniele prosciutto (gf) (df) 8
Smoked salmon (gf) (df) 8

Poached (df) (gf) or scrambled egg (gf) 4
Sourdough (One piece) (vg) 4
Gluten free bread (Two pieces) (gf) 6

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Five Senses coffee

Specialty Coffee

Flat White / Caffe Latte / Cappuccino	5/5.5
Short Macchiato / Piccolo	4.5
Long Macchiato	5.5/6
Hot Chocolate / Mocha / Chai Latte	5/5.5
Matcha Latte / Turmeric Latte	5.5/6
Espresso / Double Espresso	4/4.5
Long Black	4.5/5
Iced Long Black	6
Iced Latte / Matcha	6.5
Iced Coffee / Chocolate / Mocha / Chai (all with ice cream)	8
Affogato	7

Extras

Alternative milks/syrups +1 dollar
Additional shot/decaf +50 cents

Farm smoothies

Monkey Business Banana, cacao, dates, peanut butter & honey with almond milk + protein powder 5	10.5
Green Machine Spinach, green apple, mango, banana & lime with coconut water + protein powder 5	10.5

Farm milkshakes

Banana / Vanilla / Strawberry / Spearmint / Caramel / Chocolate	9
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Mayde tea

Organic Loose Leaf Tea	Pot for 1	Pot for 2
Breakfast Tea / Earl Grey / Green Tea / Chai Tea	6	10
Australian Native A blend of strawberry gum, lemon myrtle, peppermint gum, aniseed myrtle, rosella & lemongrass	6	10
Digest A blend of peppermint, liquorice, fennel & calendula	6	10

Squished juice

Cold-pressed Juice

VALENCIA Orange	9.5
ISAAC NEWTON Apple	9.5
HAKUNA MATATA Watermelon, strawberry & apple	9.5
BAZINGA Carrot, pear, lime, ginger & pineapple	9.5
TROPIC LIKE ITS HOT Passion fruit, pineapple, mango, apple & orange	9.5

Farm soft drinks

Waves & Caves

Sparkling Water	5
Lemon, Lime & Bitters / Ginger Beer / Cola	6
Somersault Raspberry vanilla organic soda	6
rok Passionfruit rap kombucha	6
Mayde Tea Seasonal home-brewed iced tea	6

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BYO beer, wine & bubbles 5pp corkage

Cakeage 3pp

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