

PENINSULA *farm cafe*

Farm style share boards 12pm - 2pm

Grazing Board for Two 62

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

Garden Board for Two 52

Two cheeses, sweetcorn, feta & native thyme fritters, roasted field mushrooms, dahl, cornichons, spiced nuts, marinated olives, pickled watermelon rind, fresh seasonal fruit, sourdough & crisp bread (v) (gfo)

The Farm Ploughman's Lunch 36

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

Farm toasties 8am - 2pm

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

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 31

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

Pork & Fennel Pasties 29

Autumn greens & citrus salad, sweet spiced apple chutney

Niçoise Salad with Salmon 29

Braised fennel, potatoes, boiled egg, cucumber, olives & beans (gf) (df)

Chermoula Chicken Burger 28

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

San Daniele Prosciutto Open Bagel 26

Olive tapenade, sliced pears & gorgonzola (gfo)

Farmhouse Nourish Bowl with Crispy Cauliflower Fritters 25

Roasted sweet potato, beetroot, spinach, brown rice, celeriac, spiced nuts & coconut yogurt dressing
+ *chermoula chicken* 8 (gf) (v) (vg) (df)

Waffles with Poached Apples & Hazelnut Praline 25

Donatella gelato & salted caramel drizzle (v)

Sweet Corn, Native Thyme & Feta Fritters 24

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

Homemade Dhal & Poached Eggs 24

Red lentils, coconut milk, dukkha & toasted focaccia (gf)

Butternut Pumpkin, Mushroom & Kale Frittata 24

Meredith dairy goat cheese, rocket & tomato chutney (v) (gf)

Bircher Muesli & Rhubarb Compote 23

House-made nutty granola, passion fruit curd (vg) (gf) (df)

Smash Avocado with Stir-Fried Beetroot & Coconut 23

Mustard seed, curry leaf on toasted sourdough with Micro greens (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 / Caffè Latte / Cappuccino	6/6.5
Short Macchiato / Piccolo	5.5
Long Macchiato	6.5/7
Hot Chocolate / Mocha / Chai Latte	6/6.5
Matcha Latte / Turmeric Latte	6.5/7
Espresso / Double Espresso	5/5.5
Long Black	5.5/6
Iced Long Black	7
Iced Latte / Matcha	7.5
Iced Coffee / Chocolate / Mocha / Chai (all with ice cream)	9
Affogato	8

Extras

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

Farm smoothies

Monkey Business Banana, cacao, dates, peanut butter & honey with almond milk	12
Green Machine Spinach, green apple, mango, banana & lime with coconut water	12

Farm milkshakes

Banana / Vanilla / Strawberry / Spearmint / Caramel / Chocolate	11
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Mayde tea

Organic Loose Leaf Tea	Pot for 1	Pot for 2
Breakfast Tea / Earl Grey / Green Tea / Chai Tea	7	12
Australian Native A blend of strawberry gum, lemon myrtle, peppermint gum, aniseed myrtle, rosella & lemongrass	7	12
Digest A blend of peppermint, liquorice, fennel & calendula	7	12

Squished juice

Cold-pressed Juice	
VALENCIA Orange	11
ISAAC NEWTON Apple	11
HAKUNA MATATA Watermelon, strawberry & apple	11
BAZINGA Carrot, pear, lime, ginger & pineapple	11
TROPIC LIKE ITS HOT Passion fruit, pineapple, mango, apple & orange	11

Farm soft drinks

Waves & Caves	
Sparkling Water	6
Lemon, Lime & Bitters / Ginger Beer / Cola	7
rok Passionfruit rap kombucha	7
Mayde Tea Seasonal home-brewed iced tea	7

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1.32% Eftpos & Credit card / 2.75% Amex surcharge

BYO beer, wine & bubbles 5pp corkage

Cakeage 3-5pp

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