

PENINSULA *farm cafe*

Farm style share boards 12pm - 2pm

Grazing Board for Two 62

Three cheeses, San Daniele prosciutto, 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, romesco, 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

A delicious toasted sandwich accompanied with cornichons & a side of potato crisps From 21

Devonshire tea All day

House-baked scone, dollop cream & locally made jam with a pot of loose-leaf tea 15pp

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, truffle mushroom medley, chipolata sausage, spicy beans, tomato, potato cake & toasted sourdough (gfo) (vgo) + locally smoked ham 8 Veggie version available with avocado	
Brisket Taco Board	29
12 hrs cooked brisket, pickled vegetables, tomato salsa, slaw & avocado + mushroom medley (vg) 5	
Zucchini & Cheddar Cheese Waffle Stack	29
Savoury waffles layered with smoked salmon, poached egg & dill hollandaise	
Chermoula Chicken Burger	29
Marinated chicken breast with cucumber salad & burger sauce served with potato crisps (gfo)	
Green Samurai Bowl	28
Asian style marinated salmon, edamame, spinach, brown rice, shaved almonds, orange supremes & citrus honey vinaigrette dressing (gf) (df) + sliced avocado 6	
Sweet Corn, Native Thyme & Feta Fritters	24
Two poached eggs & house-made hollandaise (gf) + smoked salmon 8 + San Daniele prosciutto 8 + beef brisket 8	
Asparagus & Gruyere Tart	24
Smoked onion, melted gruyere & asparagus tart with rocket & balsamic glaze + San Daniele prosciutto 8	
Avocado Toast	24
Avocado on toasted sourdough, peas, whipped feta, pomegranate, radish & dukkha (vgo) (v) (gfo) + poached egg 4 + halloumi 7	
Crumpets, Coconut Cream & Mixed Berries	25
Vanilla coconut cream topped crumpets with mixed berries, maple syrup & poppy seed brittle (gf) (v) (df) (vg)	
Bircher Muesli with Cranberry & Apples	22
Nutty granola, coconut flakes, mixed berries compote & apple slices (vg) (df)	
Fruit & Nut Toast	13
Two pieces, locally made preserves & French butter (v) (vgo)	

Sides

Spicy beans (gf) (vg) 4
Potato cake (gf) (vg) 6
Avocado (gf) (vg) 6
Halloumi (gf) (v) 7
Smoked ham (gf) 8

Truffle mushrooms (gf) (vg) 5
Chipolata (gf) (df) 8
San Daniele prosciutto (gf) (df) 8
Smoked salmon (gf) (df) 8
Beef Brisket (gf) 8

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

Toby's coffee

Specialty Coffee

Flat White / Latte / Cappuccino	6/6.5
Short Macchiato / Piccolo	5.5
Long Macchiato	6.5/7
Hot Chocolate / Chai Latte	6.5/7
Mocha	6.5/7
Iced Latte / Chai	7.5
Iced Coffee / Chocolate (with ice cream)	9
Iced Mocha (with ice cream)	9.5

Black Coffee

Rotating single origin from Toby's Estate, ask our friendly staff what is available.
(+1.5 for single origin coffee)

Espresso / Double Espresso	4.5/5.5
Long Black	5.5/6
Batch Brew	6.5/7
Cold Brew	6.5/7
Iced Long Black	7

Specialty Drinks

Matsu Matcha Latte	6.5/7
Iced Matcha Latte	9
Iced Strawberry Matcha Latte	12
Iced Ube Latte	12
Iced Ube Matcha Latte	13
Monte Blanc	10

Extras

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

Tea

Organic Loose Leaf Tea	Pot for 1	Pot for 2
Ruby breakfast / Earl Grey / Peppermint / Chai / Meaningful Green	7	12
Herb Garden Lemongrass, ginger, chamomile, peppermint & fennel seeds	7	12

Farm smoothies

Green Delight Kale, celery, banana, spinach & mixed spices	12
Dragon Crush Dragon fruit, watermelon, strawberry, mint & cucumber	12

Farm milkshakes

Banana / Vanilla / Strawberry / Spearmint / Chocolate	11
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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

1.6% Eftpos & Credit card / 2.75% Amex surcharge
BYO beer, wine & bubbles 5pp corkage
Cakeage 3-5pp