

FARM CAFE ALL DAY MENU

Toast:	from 9.00	Avocado Goats Toast:	22.50	Farmer's Breakfast:	25.00
White or Seeded Sourdough <i>gfo</i>		Two poached eggs, crushed avocado, goat's curd,		Two poached eggs, smokey baked beans, roast tomato	
La Madre 'Vine Fruit' loaf		beetroot relish, dressed Farm leaves		& grilled bacon on buttered sourdough toast. <i>gfo dfo</i>	
Spreads: <i>Cunliffe & Waters'</i> raspberry jam,		and buttered sourdough toast. <i>dfo dfo</i>			
Vegemite, Peanut butter, <i>Rooftop</i> honey		Add bacon or smoked salmon	+6.00		
Farm Granola:	15.50	Kimchi & Cheddar Omelette:	22.50	Ploughman's Lunch:	26.00
Our own blend of oats, seeds and coconut with stewed		Free range eggs, kimchi & cheddar with Farm greens		Selection of cheese & charcuterie, house pickled	
rhubarb, fresh grated apple, Schulz Organic Yoghurt		and sambal syrup on buttered. <i>gfo</i>		vegetables, fresh apple, tomato relish,	
and Rooftop Honey. <i>dfo vgo</i>		Roast Mushrooms:	22.00	Farm leaves and buttered sourdough toast. <i>gfo dfo veo</i>	
Fruit Salad:	15.50	Whipped cannellini beans, basil salsa verde on		Homemade Vegetable Quiche:	19.00
Fresh fruit, Schulz Organic Yoghurt and a sprinkling		sourdough toast. <i>vg, gfo</i>		Served with Spud Sisters' potato salad, dressed Farm	
of our homemade granola. <i>gfo dfo vgo</i>		Add 2 poached eggs	+5.00	leaves and beetroot relish.	
Buttermilk Bread Pudding:	20.50	Tunisian Eggs:	22.50	Warialda Beef Sausage Roll:	19.00
With poached pear, salted caramel sauce, hazelnuts &		Two poached eggs, shakshuka, crumbled feta,		Served with Spud Sisters' potato salad, dressed Farm	
our own chocolate ice cream. <i>n</i>		chermoula and buttered sourdough toast. <i>gfo dfo</i>		leaves and tomato relish	
Eggs on Toast:	13.00	Add bacon or smoked salmon	+6.00	Fries: <i>gf</i> with tomato sauce or aioli	8.00
Eggs poached, fried or scrambled (+\$2.00)		St. Helier's Falafels:	22.00	Kids Cheese Toastie:	from 6.00
on buttered sourdough toast. <i>gfo</i>		Homemade falafel, roast pumpkin, cauliflower and		Add ham and/or tomato. <i>gfo</i>	
Sides:		quinoa salad, hummus <i>vg, gf</i>		Kids Egg on Toast:	6.00
'Farm Cafe' tomato relish	3.00	Greek Lamb Sandwich:	22.00	One egg, poached, fried or scrambled (+\$2.00) on	
Avocado/Roast tomato/Mushroom	5.00	Slow cooked lamb shoulder, tomato, cucumber,		buttered sourdough toast. <i>gfo</i>	
Bacon/Smoked Salmon	6.00	red onion, Farm leaves and tzatziki.		Kids Sausage Roll:	5.00
				Served with tomato sauce	

Something Sweet... Homemade Scones: 8.50

Two lemonade scones with *Cunliffe & Waters'* raspberry jam and whipped cream.

Please see our cake display for more sweet treats. Gluten free, dairy free & vegan options available.

10% surcharge on weekends & 15% surcharge on public holidays

Please note that while we do our best to cater to a variety of dietary requirements, we **cannot make alterations** to our menu.

gf: gluten free, **gfo:** gluten free option, **vg:** vegan, **dfo:** dairy free option, **n:** contains nuts

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Drinks:

Social Blend Coffee by STREAT

Regular 5.00

Large 6.00

Extra Shot +1.00

Decaf +1.00

Bonsoy +0.50

Alt. Dairy Co. Oat Milk +0.50

Calmer Sutra Tea:

English Breakfast, Earl Grey, Green,
Peppermint or Pear, Lime & Ginger.

Chai Latte by The Chai Villain:

An aromatic blend of sweet cinnamon,
fresh ginger and black tea leaf brewed
with your choice of milk

7.00

London Fog:

Earl grey tea leaf brewed
with your choice of milk

7.00

Hot Chocolate:

Made with local *Ratio Cocoa Rosters* drinking
chocolate. *vg, gf*

6.00

Iced Coffee / Chocolate:

Our specialty coffee or chocolate
sauce, over ice-cream. *dfo*

7.00

5.00

Milkshakes:

Chocolate, strawberry, vanilla or caramel. *dfo*

8.00

Available in kids size. *dfo*

4.00

Market Juice:

Daily cold-pressed juice:

Orange or Apple-Strawberry or Green

6.00

Kombucha:

Better Brew Kombucha

Raspberry

Passionfruit

Ginger

6.00

Hepburn Organic:

Still or Sparkling Water

Ginger beer, lemonade, pink grapefruit

Organic Cola

4.00

5.00

5.50

Paleta:

Specialty hand-made Mexican ice-blocks:

Strawberry, Raspberry, Watermelon,

Lemon, Chocolate (vg) or Mango

5.50

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No split bills on weekends

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