

ALL DAY BREAKFAST

Toast: from 9.00

White or seeded sourdough **GFO**
La Madre 'Vine Fruit' loaf

Spreads: *Cunliffe & Waters'* raspberry jam, vegemite, peanut butter, *Rooftop* honey

Farm Granola: 15.50

Our own blend of oats, seeds and coconut with stewed rhubarb, fresh grated apple, Schulz organic yoghurt and *Rooftop* Honey. **DFO**

Porridge: 15.50

Rolled oats, fresh banana, pecans & real maple syrup. **DFO**

Buttermilk Bread Pudding: 20.50

With poached pear, salted caramel sauce, hazelnuts & chocolate ice cream. **N**

Eggs on Toast: 13.00

Eggs on buttered sourdough toast. Poached, fried or scrambled (+\$2.00 for scrambled) **GFO**

Avocado Goats Toast: 22.50

Two poached eggs, crushed avocado, goat's curd, beetroot relish, dressed Farm leaves & buttered sourdough toast. **GFO**

Add bacon or smoked salmon +6.00

Kimchi & Cheddar Omelette: 22.50

Free range eggs, kimchi & cheddar with Farm greens and sambal syrup on buttered sourdough toast. **GFO**

Roast Mushrooms: 22.00

Whipped cannellini beans, basil salsa verde on sourdough toast. **VG, GFO**
 Add 2 poached eggs +5.00

Tunisian Eggs: 22.50

Two poached eggs, shakshuka, crumbled feta, chermoula and buttered sourdough Add bacon or smoked salmon +6.00

Farmer's Breakfast: 25.00

Two poached eggs, smokey baked beans, roast tomato & grilled bacon on buttered sourdough toast. **GFO**

ALL DAY LUNCH

St. Helier's Falafels: 22.00

Homemade falafels, hummus, roast pumpkin, cauliflower & quinoa salad. **VG, GF**

Greek Lamb Sandwich: 22.00

Slow cooked lamb shoulder, tomato, cucumber, red onion, Farm leaves & tzatziki.

Ploughman's Lunch: 26.00

Selection of cheese & charcuterie, house pickled vegetables, fresh apple, tomato relish. Farm leaves & buttered sourdough toast. **GFO**

Homemade Vegetable Quiche: 19.00

Served with Spud Sisters' potato salad, dressed Farm leaves & beetroot relish.

Warialda Beef Sausage Roll: 19.00

Served with Spud Sisters' potato salad, dressed Farm leaves & tomato relish.

Fries with tomato sauce or aioli 8.00

KIDS MENU

Kids Cheese Toastie: from 6.50

Add ham and/or tomato. **GFO**

Kids Egg on Toast: 6.00

One egg, poached, fried or scrambled (+\$2.00) on buttered sourdough toast. **GFO**

Kids Sausage Roll: 5.00

Served with tomato sauce

SIDES:

'Farm Cafe' tomato relish 3.00

Avocado/Roast tomato/Mushroom 5.00

Bacon/Smoked Salmon 6.00

BAKED GOODS

Lemonade Scones 8.50

2 homemade lemonade scones served with fresh whipped cream & *Cunliffe & Waters'* raspberry jam.

Freshly Baked Muffins 5.50

Please ask staff for today's flavours

Monte Carlo 4.00

Orange and Poppyseed Cake **VG, GF** 5.00

Chocolate Cupcake **VG** 4.00

Peanut Butter Kingston **N** 5.00

Chocolate Brownie 4.50

White Choc Macadamia Blondie **N** 4.50



The Farm Cafe

at the Collingwood Children's Farm



HOT DRINKS

COFFEE

Social blend by *STREAT*.

Black	4.50
White	5.00
Large	+1
Extra shot, Decaf	+1

<i>Bonsoy</i>	+0.50
<i>Alt. Dairy Co. Oat Milk</i>	+0.50

Single Origin Batch Brew 5.50

Calmer Sutra Tea 5.00
English Breakfast, Earl Grey, Green, Peppermint, Lemongrass.

Pear, Lime & Ginger Tea 5.00

Chai Latte 7.00
by *Monk's Chai*
An aromatic blend of sweet cinnamon, fresh ginger and black tea leaf brewed with your choice of milk.

London Fog 7.00
Earl grey tea leaf steamed with your choice of milk.

Hot Chocolate 6.00
Made with local *Ratio Cocoa Rosters* drinking chocolate. **VG, GF**

Matcha Latte 7.00
Refined Japanese matcha with your choice of milk.

COLD DRINKS

Iced Coffee 7.00
Double shot of our specialty coffee served over ice cream in a tall glass. **DFO**

Iced Chocolate 7.00
Ratio Cocoa Roasters chocolate sauce served over ice cream in a tall glass. **DFO**

Iced Matcha from 8.00
Served with ice cream and your choice of milk. **DFO**
With matcha icecream 12.00

Milkshakes 8.00
Chocolate, strawberry, vanilla or caramel. **DFO**

Available in kids size 4.00

Market Juice 6.00
Daily cold-pressed juice:
Orange or Apple-Strawberry or Green.

Kombucha 6.00
by *Better Brew Kombucha*
Raspberry, Passionfruit, Ginger, Lemon.

Hepburn Organic Drinks
Still water 4.00
Sparkling Water 5.00
Ginger beer, lemonade, pink grapefruit, orange & passionfruit, organic cola 5.00

ALCOHOL

Beer
House selection of local beer. 9

Red 11/48
House selection of local wine.

White 10/44
House selection of local wine.

Paleta 5.50
Specialty hand-made Mexican ice-blocks.

Strawberry, Raspberry, Watermelon, Blueberry, Hibiscus, Lemon, Chocolate (vg) or Mango

10% surcharge on weekends & 15% surcharge on public holidays. No split bills on weekends.

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