

BRUNCH

available 9am – 11am

FARMHOUSE EGG + BACON ROLL \$15
Free-range fried egg + crispy Balzanelli bacon, house made spiced tomato chutney on Sonoma bakery bun gf on request

EGGS BENNY \$22
Free-range 2 poached eggs, seared Balzanelli ham, citrus hollandaise, red onion jam + Urban Farm micro herb salad on chargrilled Turkish roll gf on request

BREAKFAST POTATO GALETTE \$22
Herbed potato galette, sautéed forest mushrooms, free-range poached egg, parsley + sunflower seed pesto + Urban farm micro sunflower gf v

SMASHED AVOCADO \$22
Smashed avocado, thyme roasted baby beets, shitake mushroom, lemon labneh + dill on Sonoma Bakery Sourdough vegan gf on request

HOUSE CHORIZO BEANS \$22
Grilled chorizo + tomato spiced beans, fried free-range egg, parmesan + chives served with chargrilled Sonoma sourdough gf df on request

GINGER WAFFLES \$18
House-made ginger waffles, pear + blackberry compote, whipped honey mascarpone, candied pecans

VEGAN OKONOMIYAKI \$18
Wombok cabbage, spring onion + coriander pancake, avocado, radish, vegan aioli, sweet + sour okonomiyaki sauce seaweed furikake gf df vegan (available 9am -2pm)

EXTRAS: \$6
mushrooms, confit cherry tomato, crispy bacon, avocado, house smoked salmon

LUNCH

available 11am - 2pm

WAGYU CHEESEBURGER \$28
180g Wagyu Beef patty (medium), Heide Gruyère cheese, beetroot relish, pickled red onion, lettuce, tomato + aioli on Sonoma Bakery bun, served with chips gf df on request

CHICKEN BURGER \$25
Fried soy + ginger marinated chicken thigh fillet, Berry's Creek Riverine Blue cheese sauce, white cabbage, mint + pickled apple slaw, hot honey dressing on Sonoma Bakery milk bun served with sweet potato chips gf on request

ALOO BURGER \$22
Spiced potato + tofu patty, miso + tamarind sauce, fried shallots, spinach, cucumber pickles on Sonoma Bakery bun, served with fries v, gf or vegan on request

SZECHUAN PEPPER CALAMARI SALAD \$20
Crispy Szechuan pepper calamari, rice noodles, mint, shallot, lime, coconut, chilli, lemongrass + coriander dressing gf df

ROAST PUMPKIN + CARROT SALAD \$20
Tandoori pumpkin, roasted carrot, chickpeas, pickled eschallots, coriander, fried curry leaves, lemon yoghurt dressing v gf vegan on request

FISH + CHIPS \$22
Beer battered flathead fish fillets, chips, daikon, beansprout + baby cos salad, sesame + lime mayonnaise dressing

LAMB KOFTA \$24
Lamb kofta, Greek yoghurt, date purée, kale, buckwheat + pomegranate salad, parsley + mint

SEARED BARRAMUNDI \$28
Seared barramundi, cumin roasted cauliflower, curly kale, currant + pinenut salad, pomegranate molasses, tahini dressing gf

LUNCH

available 11am - 2pm

Chips gf \$8
Sweet potato chips gf \$10

Chips are not coeliac friendly

FROM THE COUNTER

available 9am - 4pm

Sandwiches, wraps, baguettes, house made pies, sausage rolls, quiches and sweet treats

Light lunch + takeaway options also available at the display and pop-up coffee cart on weekends

KIDS

available 11am - 2pm

KIDS CHICKEN + CHIPS \$14
Crumbed chicken tenderloins, chips + salad

KIDS FISH + CHIPS \$14
Crumbed fish, chips + salad

KIDS HOT CHIPS \$5



10% surcharge on Sundays
15% surcharge on Public Holidays

Order and pay at the counter
gf = gluten free df = dairy free v = vegetarian ve = vegan
Dietary requirements can be accommodated on request.

TEA + COFFEE

ONA Coffee	Small \$5
	Large \$6
Hot chocolate, Chai Latte	Small \$5
	Large \$5.50
Adore Tea	\$5
Please ask our friendly staff for our selection	
EXTRAS	
Soy, Lactose free, Almond + Oat milk	\$1
Decaf, double shot, syrup	\$1

COLD DRINKS

Coke, Sprite, Lift, Coke no sugar	\$5
Wild One's juice	\$5.50
Bundaberg selection	\$5.50
Raspberry Lemonade Kombucha	\$5.50
Sparkling mineral water 500ml	\$6
Iced Latte, Iced Long Black	\$7
Iced Coffee, Iced Chocolate	\$8.50
Large Milkshake	\$8.50
(chocolate, strawberry, vanilla, caramel)	
Small Milkshake	\$7
(chocolate, strawberry, vanilla, caramel)	
EXTRAS	
Soy, Lactose free, Almond + Oat milk	\$1
Decaf, double shot	\$1

WINE SPARKLING

NV Growers Gate Brut Cuvée

WHITE

2021 Growers Gate Sauvignon Blanc

RED

2021 Growers Gate Shiraz

BEER + CIDER

Capital Brewery Coast Ale	\$10
Capital Brewery Good Drop	\$10
Capital Brewery Alc-Less	\$8
Apple Batlow Cider	\$10



GLASS

BOTTLE

\$10

\$40

\$10

\$40

\$10

\$40

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