

Breakfast

Available until 11am daily

FRESH BAKED CROISSANT	
ham & cheese	13
spring gin jam & butter	12
SOURDOUGH TOASTIES (GF OPTION-\$2)	
ham, cheese & farmer's wife relish	14
charred corn & cheese	13
just cheese	12
HOUSE-BAKED GRANOLA (DF)	
coconut yoghurt & mixed berry compote	14
BACON & EGG ROLL (GF OPTION-\$2)	
BBQ sauce, rocket & cheese	16
FREE RANGE EGGS YOUR WAY (GF OPTION-\$2)	
on toasted sourdough	18
FRENCH TOAST	
wild honey mascarpone, botanical spiced orange syrup & pistachio	24
CHARRED CORN & GREEN CHILLI SALSA (GF)	
on house baked corn bread	24
SMASHED AVOCADO (DF OPTION, GF OPTION-\$2)	
cherry tomatoes, sweet & sour seeds & lemon on toasted sourdough	22
PEA, MINT & ZUCCHINI FRITTERS (DF OPTION)	
farmer's wife relish & goats cheese	20
FARMER'S FAVOURITE SAVOURY MINCE (DF, GF OPTION-\$2)	
on toasted sourdough	22
ADDITIONS	
free range egg	3
salt baked tomato	4
avocado	5
bacon	5
haloumi	6
charred corn	6
smoked salmon	6

Breakfast Cocktails & Coffee

BREAKFAST COCKTAILS

mimosa - <i>sparkling wine & orange juice</i>	16
breakfast martini - <i>Autumn Dry Gin, Cointreau, marmalade & lemon</i>	18
red snapper - <i>Warm Winter Gin, spiced tomato juice, lemon, lime & celery</i>	18
irish coffee - <i>Warm Winter Gin, fresh brewed coffee, maple syrup & cream</i>	18

HOT BEVERAGES

	REGULAR	LARGE
cappuccino	4.5	5.5
flat white	4.5	5.5
latte	4.5	5.5
chai latte	4.5	5.5
dirty chai latte	4.5	5.5
espresso	4	
macchiato	4	
mocha	4.5	5.5
hot chocolate	4.5	5.5
baby chino	2	

milk alternatives

soy, almond, oat & lactose free milk - 50c

flavouring

caramel, hazelnut & vanilla syrup - 50c

pot of tea

English breakfast | green tea | earl grey | peppermint | chamomile

4.5

COLD BEVERAGES

cold brew iced latte	5.5
iced coffee with whipped cream	5.5
iced chocolate or iced caramel	5.5

SELECTION OF FRESH BAKED DELIGHTS (GF OPTIONS)

ask our waitstaff for todays delights

Lunch Menu

Available from 11:30am to 3:30pm

Small Share Plates

EDAMAME (GF, DF, VE) seasoned with salt & vinegar	12
MARINATED OLIVES (GF OPTION, DF, VE) in peppercorn, citrus & spice with dukkah & sourdough	14
BABA GHANOUSH (GF OPTION, DF, VE) & house baked flat breads	17
ARANCINI (GF) roasted tomato, rosemary & feta served with crisp basil & parmesan	17
FRIED HALOUMI (GF) bush honey, lemon & thyme	18
HOUSE MADE PORK SAUSAGE ROLLS caramelised apple, thyme, fennel & maple	20
CRUMBED HEIRLOOM TOMATOES (GF) mixed leaves, dill & goats cheese	22

Large Share Plates

ROAST PUMPKIN (GF) smoked butter & seeds	22
CHICKEN BALLOTINE (GF) stuffed with apricot & pine nuts with carrot & ginger puree	32
SOY BRAISED PORK BELLY (DF) with prawn toast	40
PAN FRIED SALMON (GF, DF OPTION) pea, fennel & feta salad	42
FARMHOUSE THICK CRUST PIZZA (GF OPTION - \$5 EXTRA) salami, prosciutto, red onion, roasted capsicum & mozzarella	30
salt baked tomatoes, mozzarella & fresh basil	25

Lunch Menu

Available from 11:30am to 3:30pm

Side Dishes

CRISPY POTATOES (GF, DF) rosemary, salt & aioli	16
GREENS (GF, DF OPTION) little gem lettuce, pistachio, parmesan & herbs	17
WOODFIRED ASPARAGUS (GF, DF OPTION) lemon & parmesan herb crumb	18
SPRING CORN (GF) sriracha salt, lime aioli & parmesan	18
ROASTED SWEET POTATO SALAD (GF, DF OPTION) pickled onions, coriander, feta & almond	18

Desserts

SPRING GIN & TONIC TART with raspberries	18
SWEET & SALTY CHEESECAKE cherries, hazelnut & sesame crumble	18
FLOURLESS CHOCOLATE CAKE (GF) berry compote & cream	17
MERINGUE (GF, DF) coconut cream, spring berries & pistachios	17

Kids

HAM & CHEESE PIZZA (FOR 2)	23
HOUSE MADE SAUSAGE ROLLS	12
HAM & CHEESE CROISSANT	12

Furry Friends

DOG TREATS	3
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All Day Grazing

Available from 11am until 4:00pm

GRAZING BOARD

selection of cured meats, cheese, fruit paste, pickled vegetables, olives, potted salmon house made crisp bread & lavosh

for 2 people

36

for 4 people

68

CHEESE BOARD

selection of cheese, fresh fruit, nuts, house relish, fruit paste, house made crisp bread, crackers & lavosh

for 2 people

28

for 4 people

50

Gin Tasting Experiences

FOUR SEASONS TASTING

30PP

Enjoy a flight of our four seasonal release gins & discover what makes each unique. Then, pair the gin with our suggested Fever-Tree Tonic & matching garnish to unlock the hidden botanicals.

**Our tasting boards are equivalent to 2.4 standard drinks*

NON-ALCOHOLIC TASTING

15PP

Enjoy a selection of our favourite seasonal mixers & matching garnish.

PRIVATE GIN TASTING EXPERIENCES

A range of private gin experiences are offered to larger groups of 20 or more gin friends. Please ask our staff for more information and packages available.

Something Simple

Seasonal Gin & Tonics

The best way to sample our spirits is with one of our gin tasting flights, followed by your favourite G&T.

AUTUMN DRY GIN with Fever-Tree Premium Light Indian Tonic, lemon & rosemary	14
SWEET SPRING GIN with Fever-Tree Premium Indian Tonic & maraschino cherry	14
SUMMER SPRITZ GIN with Fever-Tree Premium Light Indian Tonic, lime & thyme	14
WARM WINTER GIN with Fever-Tree Premium Indian Tonic & orange	16

Something Fancy

Gin Goblets

SPRING CRANBERRY SPRITZ Sweet Spring Gin, Fever-Tree Lime & Yuzu Soda, sparkling rosé, cranberry, lime & pomegranate	18
SPRING RASPBERRY SPRITZ Sweet Spring Gin, Fever-Tree Raspberry Tonic, sparkling rosé, raspberries & thyme	18
AUTUMN PINK GRAPEFRUIT SPRITZ Autumn Dry Gin, Fever-Tree Pink Grapefruit Soda, sparkling rosé, pink grapefruit & rosemary	18
SUMMER ELDERFLOWER SPRITZ Summer Spritz Gin, Fever-Tree Elderflower Tonic, sparkling wine, lime & mint	18

**All gin cocktails exceed 1 standard drink.*

Something Seasonal

Spring Cocktails

CLASSY COSMOPOLITAN Sweet Spring Gin, Cointreau, lime & cranberry	20
FLORA DORA Sweet Spring Gin, Chambord, Fever-Tree Ginger Beer, raspberries & thyme	20
SPRING SUNSET Sweet Spring Gin, grenadine, pineapple juice & raspberries	20
BLACKBERRY BRAMBLE Sweet Spring Gin, Creme de Mure, lemon & blackberries	20
FLIRTY FRENCH MARTINI Sweet Spring Gin, Chambord, pineapple juice & raspberries	20
CLOVER CLUB Sweet Spring Gin, vermouth, egg white, lemon & raspberries	20
CHERRY SOUR Sweet Spring Gin, egg white, lemon & maraschino cherries	22
MARASCHINO MARTINI Sweet Spring Gin, Maraschino Liqueur, Off Sweet Vermouth & maraschino cherry	22

**All gin cocktails exceed 1 standard drink.*

Something Sophisticated

Classic Cocktails

FARMERS WIFE 75	18
Summer Spritz Gin, bitters, sparkling wine & lime	
AUTUMN MARTINI	20
Autumn Dry Gin, dry vermouth & lemon twist	
ESPRESSO MARTINI	20
Autumn Dry Gin, coffee liqueur, cold brew coffee & orange	
GIN OLD FASHIONED	20
Warm Winter Gin, house sugar cubes, bitters & orange peel	
NEGRONI	22
Autumn Dry Gin, Campari, Off Sweet Vermouth & orange	

**All gin cocktails exceed 1 standard drink.*

Something Special

Signature Cocktails

BEE'S KNEES	18
Autumn Dry Gin, lemon, pink grapefruit, honey & thyme	
BREAKFAST MARTINI	18
Autumn Dry Gin, Cointreau, marmalade & lemon	
THE PALOMA	18
Autumn Dry Gin, Fever-Tree Grapefruit Soda, smoked salt, grapefruit & lime	
GINGER MULE	18
Autumn Dry Gin, Fever-Tree Premium Ginger Beer, lime & mint	
WINTER CUBATA	18
Warm Winter Gin, Long Rays Dark Soda with ginger & kola nut & dehydrated orange	
RED SNAPPER	18
Warm Winter Gin, spiced tomato juice, lemon, lime & celery	
IRISH COFFEE	18
Warm Winter Gin, fresh brewed coffee, maple syrup & cream	

**All gin cocktails exceed 1 standard drink.*

Something from the Vine

Wine

	BOTTLE	GLASS
SPARKLING		
Tamburlaine Premium Cuvée	40	10
Boydell's Miss Harriet	45	12
GH Mumm Champagne	120	
WHITE		
Tamburlaine Sauvignon Blanc	38	10
Comyns & Co Mrs White	48	13
Boydell's Clare Riesling	51	
Mercer Vermentino Bianco	55	
Margan Breaking Ground Semillon	60	
Comyns & Co Reserve Chardonnay	55	14
Margan Breaking Ground Chardonnay	66	
ROSE		
Comyns & Co Rosé	49	12
Mercer Rosato	55	
RED		
Tamburlaine Shiraz	38	10
Comyns & Co Mr Red	57	14
Boydell's Hilltops Merlot	42	
Margan Breaking Ground Barbera	66	
Mercer Shiraz Nouveau	58	
Comyns & Co Cabernet Shiraz	58	
Margan Breaking Ground Shiraz	66	

Something Else

Beer

ON TAP

Great Northern Super Crisp	9
Dungog Pale Ale	9
Burleigh Big Head	9

BOTTLED

Coastal Brewing Pale Ale	10
Tilse Apple Cider	10
Boags Premium Light	8
Great Northern Zero	7

Spirits

RUM

Bundaberg	12
Black Gate	14

WHISKY

Corowa - Single Malt	14
Backwoods - Rye	15
Black Gate - Peated	16

Something Soft

Non-Alcoholic Drinks

MOCKTAILS	10
Pink Lady Kola Cooler Raspberry Pineapple Sour Raspberry Lemonade Elderflower Fizz	
FEVER-TREE MIXERS	4.5
Indian Tonic Light Indian Tonic Elderflower Tonic Soda Pink Grapefruit Soda Premium Ginger Beer Lime & Yuzu Soda	
TEA GARDENS KOMBUCHA	5
mango coconut & lime wild berry	
SOFT DRINK	4
Coke Coke No Sugar lemonade lemon squash lemon, lime & bitters	
JUICE	5.5
valencia orange crushed apple tropical watermelon & mint green melon juice	

Something to Finish

Available all day

HOT BEVERAGES	REGULAR	LARGE
cappuccino	4.5	5.5
flat white	4.5	5.5
latte	4.5	5.5
chai latte	4.5	5.5
dirty chai latte	4.5	5.5
macchiato	4	
mocha	4.5	5.5
espresso	4	
hot chocolate	4.5	5.5
baby chino	2	
milk alternatives		
<i>soy, almond, oat & lactose free milk - 50c</i>		
flavouring		
<i>caramel, hazelnut & vanilla syrup - 50c</i>		
pot of tea	4.5	
<i>English breakfast green tea earl grey peppermint chamomile</i>		
COLD BEVERAGES		
cold brew iced coffee		5.5
iced coffee with whipped cream		5.5
iced chocolate or iced caramel		5.5