

# All Day Grazing

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*Available from 11am until 4:00pm*

## GRAZING BOARD

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

*for 2 people*

45

## CHEESE BOARD

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

*for 2 people*

35

*Please Note: All dietary requirements must be advised at time of ordering.*

# Lunch Menu

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*Available from 11:30am to 3:30pm*

## Share Plates

MARINATED OLIVES (GF OPTION, DF, VE) in pepperberry, citrus & spice with dukkah & sourdough	15
HOUSE BAKED FLAT BREAD (GF OPTION) with tzatziki & garden herbs	20
ARANCINI (GF) lemon, pea, parmesan, crisp basil & aioli	20
FRIED HALOUMI (GF) bush honey, lemon & thyme	20
LEMON SCENTED LABNEH (GF) with fig, vincotto & pickled beetroot	30
COUNTRY TERRINE (GF OPTION, DF) pork, chicken, cranberry, pistachio & Farmer's Wife Summer Relish	30
GIN CURED SALMON (GF & DF OPTION) with garden herbs, crème fraiche & crisp bread	32
HEIRLOOM TOMATO (GF OPTION) chilli & burrata with basil oil & crostini	32
LAMB CUTLETS (GF) with feta skordalia & grilled vegetable salad	48
CONFIT DUCK (GF, DF) with green mango, coriander & chilli	48
CRISPY POTATOES with rosemary salt & aioli	16
GRILLED VEGETABLE SALAD (GF) with parmesan & pinenuts	18
GREEN MANGO, CORIANDER & CHILLI SALAD (GF, DF)	24
PEA, MINT & FENNEL SALAD (GF & DF OPTION) with pomegranite & fetta	18

# Lunch Menu

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## Farmhouse Thick Crust Pizzas

(GF OPTION AVAILABLE - \$5)

SALAMI & PROSCIUTTO with roasted capsicum & mozzarella	30
MARGHERITA garden tomatoes, fresh basil & buffalo mozzarella <i>add white anchovies - \$5</i>	28
HAM & CHEESE <i>add pineapple - \$5</i>	25
ZUCCHINI fennel, lemon, leek & ricotta	30

## Kids

HOUSE MADE SAUSAGE ROLLS	13
HAM & CHEESE CROISSANT	13
KIDS ICE CREAM WITH TOPPING	8

## Dessert

BURNT PAVLOVA (GF) with passion-fruit curd & elderflower cream	18
COCONUT PANNA COTTA (GF, DF VE) with summer fruits	18
CHOCOLATE BROWNIE (GF) wattle-seed, hazelnut praline with vanilla ice-cream	18
TAMARIND & ROASTED CHILLI PINEAPPLE (GF) with coconut ice-cream	18
AFFOGATO (GF, DF OPTION) fresh brewed coffee, vanilla gin, maple & ice-cream	18

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# Something to Finish

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*Available all day*

## HOT BEVERAGES

## REGULAR LARGE

flat white	5.5	6.5
cappuccino	5.5	6.5
latte	5.5	6.5
chai latte	5.5	6.5
dirty chai latte	6	7
espresso	4.5	
piccolo	5	
macchiato	5	
long black	5	
mocha	6	7
hot chocolate	5.5	6.5
baby chino	3	
pot of tea	5.5	
<i>English breakfast   green tea   earl grey   peppermint   chamomile</i>		

## COLD BEVERAGES

iced chocolate   iced caramel	6.5
iced coffee   iced mocha	7
iced latte   iced long black	6.5
cold brew	6.5
iced chai	6.5
iced dirty chai	7.5
<i>add whipped cream - 50c</i>	

### milk alternatives

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

### flavouring

*caramel, hazelnut & vanilla syrup - 50c*

Irish Coffee - *Warm Winter Gin, fresh brewed coffee, maple syrup & cream*

20