

All Day Grazing

Available from 11am until 4:00pm
GF Options available

CHEESE BOARD	50
selection of cheese, fruit, nuts, house relish, fruit paste, house made crisp bread & lavosh	
GRAZE BOARD	60
selection of cured meats, cheese, fruit paste, nuts, cornichons, pickled vegetables, olives, house relish, crisp bread & lavosh	
RIVER BOARD	80
potted salmon, taramasalata, botanical house smoked salmon, pickled seafood, white anchovies, caper berries, pickled onions, house made crisp bread & lavosh	

Lunch Menu

Available from 11:30am to 3:30pm

Share Plates to Start

OLIVES (GF DF)	10
pitted green olives	
HOUSE BAKED FLAT BREAD	15
garlic & cheese burnt honey & parmesan	
SUNDRIED TOMATO & ROASTED RED PEPPER DIP (GFO DF)	20
lemon & olive salsa with crisp bread	
ARANCINI (GF)	22
tomato, olive & parmesan with aioli & crisp basil	
FRIED HALLOUMI (GF)	22
with bush honey & lemon thyme	
COUNTRY TERRINE (GFO)	30
pork, chicken, cranberry, pistachio, Farmer's Wife Summer Relish & crisp bread	
BURRATA (GF)	34
with peaches, spiced onions & curry leaf chilli oil	
SATAY CHICKEN SKEWERS (GF DF)	38
macadamia & peanut sauce, roasted pineapple & miso salsa, coriander & grilled lime	

Lunch Menu

Available from 11:30am to 3:30pm

Share Plates to Follow

BRAISED BEEF SHORT RIB (GF DF) salsa verde & lemon, fennel & cabbage slaw	50
CONFIT DUCK (GF DF) with green mango, coriander & chilli	52
PAN FRIED SALMON (GF DF) pine nut, preserved lemon & olive & caper salsa with green beans	48
GRILLED VEGETABLE MEZZE PLATE (GF DF) with hummus, pinenuts & olive oil	25
CRISPY POTATOES (GF DF) with rosemary salt & aioli	17
CAESAR SALAD (GF0) crisp prosciutto, parmesan, pangrattato & herbed caesar dressing	26
FARMERS WIFE GARDEN SALAD (GF DF0) with a kefir lime & turmeric dressing	24

Lunch Menu

Farmhouse Thick Crust Pizzas

(GF OPTION AVAILABLE - \$5)

SALAMI & PROSCIUTTO	32
with roasted capsicum, red onion & mozzarella	
MARGHERITA	30
garden tomatoes, fresh basil & buffalo mozzarella	
<i>add white anchovies or prosciutto - \$5ea</i>	
HAM & CHEESE	30
<i>add pineapple - \$4</i>	
CHILLI PRAWN	36
garlic, chilli, prawn, mozzarella & rocket	
MORROCAN CHICKEN	34
spiced chicken, zucchini & mint yoghurt	
ZUCCHINI	32
fennel, lemon, leek & ricotta	

Kids

HOUSE MADE SAUSAGE ROLLS	16
HAM & PINEAPPLE PIZZETTA	16
ICE CREAM WITH TOPPING	8

Lunch Menu

Available from 11:30am to 3:30pm

Dessert

PAVLOVA (GF)	18
with passion-fruit curd & mango salsa	
PINA COLADA PANA COTTA (GF DF)	18
layered with pineapple & coconut on a lemongrass & lime granita	
KEY LIME & SUMMER GIN TART	18
with vanilla ice-cream	
TAMARIND & ROASTED CHILLI PINEAPPLE (GF DFO)	18
with coconut ice-cream	
BROWNIE (GF)	18
with vanilla ice-cream & berries	
AFFOGATO (GF DFO)	18
fresh brewed coffee, vanilla gin, maple syrup & ice-cream	

Liquid Dessert

GIN LIQUEURS ON ICE	12
Blackberry Gin Liqueur Cold Brew Gin Liqueur	
WHITE RUSSIAN	20
Cold Brew Gin Liqueur & milk	
GINPRESSO MARTINI	22
Autumn Dry Gin, Cold Brew Gin Liqueur, cold brew coffee & orange	
IRISH COFFEE	22
Warm Winter Gin, fresh brewed coffee, maple syrup, cream & chocolate	

Something to Finish

Available All Day

HOT BEVERAGES	REGULAR	LARGE
flat white cappuccino latte	6	7
chai latte	6	7
dirty chai latte	6.5	7.5
espresso	5	
piccolo macchiato	5.5	
long black	5.5	
mocha	6.5	7.5
hot chocolate	6	7
baby chino	3.5	
pot of tea		
English breakfast green tea earl grey peppermint chamomile	6	
COLD BEVERAGES		
iced chocolate iced caramel iced strawberry iced chai		7
iced coffee iced mocha		7.5
iced latte iced long black		7
cold brew		7
ADDITIONS		
whipped cream		0.5
milk alternatives - soy almond oat lactose free		0.5
flavouring options - caramel hazelnut vanilla syrup		0.5
Irish Coffee - Warm Winter Gin , fresh brewed coffee, maple syrup & cream		20
Drunk Dirty Chai - Cold Brew Gin Liqueur, fresh brewed coffee & chai latte		20
Cold Brew Gin Liqueur - over ice or with milk		16

SELECTION OF FRESH BAKED DELIGHTS (GF OPTIONS)

ask our waitstaff for todays delights