

All Day Grazing

*Available from 11:00am until 4:00pm
GF option available*

CHEESE BOARD	55
three cheeses, fruit, nuts, house relish, fruit paste, house-made crispbread & lavosh	
GRAZE BOARD	65
selection of cured meats, cheeses, fruit paste, nuts, cornichons, pickled vegetables, olives, house relish, crispbread & lavosh	

Lunch Menu

Available from 11:30am to 3:30pm

Share Plates to Start

OLIVES (GF DF) pitted marinated green olives	10
HOUSE-BAKED FLAT BREAD garlic & cheese burnt honey & parmesan	15
ARANCINI (GF) pumpkin, ricotta & sage with aioli	22
FRIED HALLOUMI (GF) with local bush honey & lemon thyme	22
PORK & FENNEL SAUSAGE ROLLS with Greek yoghurt, cucumber gin pickles, Farmer's Wife Peach Relish	30
COUNTRY TERRINE (GF0) chicken, apricot & almond with Farmer's Wife Relish, cornichons & crispbread	30
BURRATA (GF) with grilled figs, pomegranate molasses & prosciutto crumble	34

Lunch Menu

Available from 11:30am to 3:30pm

Share Plates to Follow

APPLE CIDER CHICKEN (GF DF) with braised autumn vegetables	48
TWICE COOKED LAMB (DF) with spiced eggplant, mushrooms & cashew salad, mint relish	50
PAN-FRIED SALMON (GF) with kumara mash & crisps, preserved lemon & parsley oil	48
CRISPY POTATOES (GF DF) with rosemary salt & aioli	17
WATTLESEED ROASTED PUMPKIN (GF DF) with hummus & toasted pepitas	24
BRAISED AUTUMN VEGETABLES (GF DF) from the farmer's garden	22
FARMER'S WIFE GARDEN SALAD (GF DF) with an apple & maple dressing	22

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 & fresh mozzarella	
<i>add white anchovies or prosciutto - \$5ea</i>	
HAM & CHEESE	30
<i>add pineapple - \$4</i>	
CHILLI PRAWN	36
Cajun spiced prawns, capsicum, mozzarella, rocket & spicy mayo	
MOROCCAN CHICKEN	34
spiced chicken, zucchini, mozzarella & mint yoghurt	
BALSAMIC CARAMELISED ONION	32
with mozzarella, fetta & toasted pine nuts	

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

APRICOT & ORANGE BLOSSOM CAKE with honey syrup & whipped cream	18
PAVLOVA (GF) with figs, blackberries, vincotto & cream	18
MACERATED AUTUMN FRUITS (GF DFO) with vanilla ice cream & pistachio crumble	18
CHOCOLATE BROWNIE (GF) with fresh berries, chocolate fudge sauce & ice cream	18
AFFOGATO (GF DFO) freshly brewed coffee, vanilla gin, maple syrup & ice cream	18

Liquid Dessert

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

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
babyccino	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, freshly brewed coffee, maple syrup & cream 20

Drunk Dirty Chai - Cold Brew Gin Liqueur, freshly 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 today's delights