



## WINTER MENU

### BRUNCH 9AM- 2PM

**Farmhouse egg + bacon roll;** Greendale Farm fried egg + crispy Balzanelli bacon, Allsun Farm tomato chutney, Sonoma Bakery milk bun \$12

**Buttermilk waffles;** Allsun Farm rhubarb jam, Urban Farm honey whipped ricotta, + almond praline (V) \$16

**Sweet potato + feta fritters;** poached Greendale Farm egg, Allsun Farm eggplant kasundi, mint yoghurt, coriander + shallot (V) \$17

**Arely's quesadilla;** soft corn tortilla filled with kidney beans in adobo sauce + ewes cheese served with avocado + pico de gallo salsa (GF) \$16

### LUNCH 11AM - 2 PM

**Ingelara Farm pumpkin laksa;** coriander, chilli, fried shallots + Sonoma Bakery sourdough \$12

**Crispy fried calamari,** Allsun Farm salad, lime coriander mayonnaise, smoked chilli salt (GF, DF) + chips \$18

**Bavarian style hotdog;** bratwurst, sauerkraut, bread + butter pickles, Dijon mayonnaise, shaved Gruyere + fried onion, Sonoma Bakery milk bun + chips \$18

**Tandoori spiced fried chicken burger;** pickled cucumber, yoghurt dressing, coriander + red cabbage slaw, Sonoma Bakery milk bun + chips \$18

**Black bean + spinach burger;** Udder Delights aged cheddar, wilted kale salad, Allsun Farm tomato chutney, smoked Ingelara Farm garlic aioli, Sonoma Bakery milk bun+ chips (V) \$18

**House smoked salmon Nicoise salad;** olives, capers, cherry tomatoes, Ingelara Farm potatoes, green beans + Greendale Farm 6 minute egg (GF, DF) \$15

**Coffee roasted beetroot salad;** chargrilled broccolini, wild rice, toasted almonds, shaved fennel, mixed leaves + buttermilk dressing (V, GF) \$15

**Mushroom + three cheese melt;** garlic butter mushroom, chives, parsley, rocket, Udder Delights aged cheddar cheese, Manchego + Parmesan (V) \$15

## COFFEE/TEA/WINE

### Soft Drinks + Juices

Coca Cola, Sprite, Lift	\$4
Noah's juice	\$5
Noah's Juice Smoothie	\$5
Bundaberg selection	\$4
Kombucha	\$5.50
Sparkling mineral water 750ml	\$9.50
Iced coffee/ Iced chocolate	\$6.50
Milkshakes (chocolate, strawberry, vanilla, caramel)	\$6.50
Kids Milkshakes	\$5.50

### Tea + Coffee

ONA Coffee, any style	\$3.90/\$4.5
Soy	add \$1
Double shot, syrups	add 50c
Hot chocolate	\$4.5
Chai latte	\$4.5
Loose leaf Tea	\$4.5
(English breakfast, Earl Grey, green, peppermint, chamomile, lemon grass)	

### Wine

#### Sparkling

Lerida Prosecco \$50

#### White

2019 Nick O'Leary Riesling \$13/\$50

2019 Gallagher Sauvignon Blanc \$13/\$50

2018 Lerida Estate Pinot Grigio \$13/\$50

#### Red

2018 Lerida Estate Shiraz \$13/\$50

Chain of Fire Merlot \$8/\$32

Chain of fire Pinot Noir \$8/\$32

#### Beer + cider

James Boag's Premium Lager \$7

James Squire 150 Lashes Pale Ale \$8

Bentspoke Morts Gold \$8

James Squire Cider \$8