



SPRING MENU 11 AM – 2 PM

BRUNCH - from 9 AM on weekends

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

Pea, spring onion + feta fritters, lemon yoghurt, chilli + onion jam
Greendale farm poached eggs, Urban Farm micro sunflower + pea tendril salad (V) \$18

Buttermilk waffles; roasted strawberries, orange blossom scented ricotta, hazelnut praline + spring flowers (V) \$16

Shakshuka; Greendale Farm eggs baked in spiced tomato + chickpeas, roasted red capsicum, labnah, fresh coriander + mint, pepita dukkah + toasted Sonoma Bakery (V) \$20

LUNCH

Crispy fried calamari, Allsun Farm salad, chipotle mayonnaise, fried curry leaves + chips (DF) \$18

Boxgum Farm beef tacos; Oaxaca spiced 12-hour beef, green tomato + coriander salsa, soft tortilla, ruby grapefruit + manchego (GF) \$18

Boxgum Farm pulled brisket burger, Allsun farm cabbage + pickled green apple slaw, house made BBQ sauce on Sonoma Bakery milk bun \$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

Malai chicken salad, chargrilled chicken breast, mango pureé, baby spinach + charred Allsun Farm spring onion, green chilli, coriander + lime dressing + spiced millet (GF) \$20

Spring salad; young zucchini, shaved fennel, asparagus + snowpea, pickled strawberries, roasted almond + whipped goats cheese (V, GF) \$15

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



Soft Drinks + Juices

Coke, Sprite, Lift, Coke no sugar	\$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 / \$4.50
Soy, lactose free, almond	add \$1
Double shot, syrups	add 50c
Hot chocolate	\$4.50
Chai latte	\$4.50
Loose leaf tea	\$4.50
(English breakfast, Earl Grey, green, peppermint, chamomile, lemon grass)	

Wine

Sparkling

NV Gallagher Duet Pinot Noir Chardonnay	\$12 / \$50
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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
Capital Coast Ale/Trial Ale	\$8
James Squire Cider	\$8