

MENU



Breakfast

(Available all day)

Pane di Matteo toasted sourdough, *Otway Preserves jam and butter (V, MGF)	\$8.95
Fruit & nut loaf toasted with *Otway Preserves & butter (V)	\$8.95
Pete's bircher muesli with vanilla yoghurt, stewed rhubarb & granola (V)	\$12.50
Creamy porridge with spiced seasonal fruit, chantilly cream & honey (V)	\$12.50
The Breakfast Tasting Plate (see our specials board)	\$19.90
The Farm Big Breakfast: eggs of your choice, smoked bacon, cheese kransky sausage, hash brown, thyme-scented mushroom, balsamic tomato, zucchini & corn fritter on toasted sourdough (MGF)	\$24.50
The Farm Vegan Big Breakfast: thyme-scented mushrooms, spinach, hash brown, asparagus, avocado salsa, balsamic tomato on sourdough (VEG, MGF)	\$22.50
Poached eggs on toasted sourdough with avocado salsa & pan fried haloumi (V, MGF)	\$19.50
Sweetcorn and zucchini fritters with bacon & avocado salsa (MV)	\$19.90
Toasted New York bagel with house-cured salmon, lemon & herb cream cheese, poached egg & dressed rocket (MGF)	\$21.90
House-made hash browns with pan fried bacon & eggs (GF)	\$20.90
Hotcakes or french toast with fresh mixed berry salad, vanilla ice-cream & maple syrup (V)	\$19.90
Toasted sourdough with your choice of eggs (poached, fried or scrambled) (MGF)	\$11.90
Add sides:	
Balsamic tomato, wilted spinach	\$3.50ea
Cheese kransky, sweetcorn & zucchini fritter, bacon, hash brown, pancake, avocado salsa, haloumi	\$4.00ea
Thyme-scented mushroom, Meredith goat's cheese	\$4.50ea
House-cured salmon	\$4.80ea

Lunch

(11:30 - 2:30pm)

Paninis	Chicken, avocado salsa and cheddar cheese (MGF)	\$12.50
	Bacon, egg, cheese & mayo (MGF)	\$12.50
	Roasted vegetables, basil pesto & rocket (V, VEG)	\$12.50
	Classic reuben with corned beef, swiss cheese, saurkraut, pickle, reuben sauce on rye with fries (MGF)	\$19.50
	Chicken & avocado salsa salad (GF)	\$20.90
	Beef pie with roasted seasonal vegetables & mashed potato	\$19.90
	House-made gnocchi with meatballs, haloumi, bacon & spinach topped with shaved Grana Padano	\$22.50
	Pan fried fish fillet topped with beurre noisette sauce, pan fried asparagus and mashed potato (GF)	\$20.50
	Cajun spiced calamari salad with house-made corn chips & chilli mango dressing	\$21.50
	Indian style potato & spinach curry with steamed rice & roti (VEG, V)	\$20.90
	Herb crumbed chicken breast burger with pickles, swiss cheese, bbq sauce, bacon with salad & fries	\$21.50
	Roasted cauliflower, herb and brown rice salad with toasted almonds & a spiced yoghurt dressing (MVEG, V) Add Chicken \$4	\$19.90
	Pumpkin, roasted capsicum and herb risotto cakes with a garden salad, shaved Grana Padano & balsamic glaze (V)	\$20.90
	The Lunch Tasting Plate (See our special's board) Add a glass of house wine \$29.00	\$24.50

Please advise staff of any allergy or dietary requirements

V = Vegetarian, MV = Modified Vegetarian, MGF = Modified Gluten Free, VEG = Vegan, MVEG = Modified Vegan

DRINKS



Coffee	Cappuccino, flat white, latte, espresso and decaffeinated	\$4.00/4.90
	Extra shot	\$1.00
	Bubbacino	\$1.00
	Hot chocolate	\$4.50
	Mocha	\$4.50
	Affogato	\$5.00
	Vanilla or caramel syrup	.60c
	Chai spice latte	\$4.00
Pot of T2 Tea	English breakfast, Earl Grey, chai, peppermint, green, lemongrass & ginger, chamomile	\$4.50
Iced chocolate, coffee or mocha		\$6.50
Milkshakes	chocolate, strawberry, vanilla, caramel or banana	\$3.50/\$4.80/\$6.50
Spider	(Coke, lemonade,raspberry, lime)	\$6.50
Noah's Juices	Valencia orange	\$4.20
	Fresh crushed apple	
	Green Smoothie: apple, peach, kiwi fruit, mango and lime	
	Red Smoothie: apple, guava, blackcurrant, blueberry, strawberry	
	Pink Smoothie: apple, coconut, banana, raspberry, lychee & guava	
Lipton Iced Tea		\$4.40
Nippy's Iced Chocolate		\$5.00
Riverport	Creamy Soda, Portello or Raspberry Lemonade	\$5.00
Sam's	Pineapple Juice or Apple Guava	\$5.00
Remedy	Kombucha Ginger Lemon or Raspberry Lemonade	\$4.95
San Pellegrino	Sparkling water 250/ 500 ml	\$4.00/\$5.50
Soft drinks	Coke, Coke No Sugar, Sprite	\$4.20
	Bravo Lemon, lime & bitters	\$4.20
	Capi lemon soda	\$3.80
	Capi blood orange soda	\$3.80
	Capi ginger beer	\$3.80
	Hepburn still water	\$2.50

Beer	Boag's Light	\$5.00
	Carton Draught	\$6.00
	Barrabool Brewery Cockies Great Ocean Road Blonde Ale*	\$8.00
	Barrabool Brewery Cockies Great Ocean Road Pale Ale*	\$8.00
	Flying Brick Draught Cider	\$8.50
	Flying Brick Pear Cider	\$8.50
Sparkling Wine	The Habitat Brut Cuvee	\$7.50/\$26.00
	Buller Prosecco	\$8.50
Ròse	De Bortoli Ròse	\$8.00/\$30.00
White Wine	The Habitat Sauvignon Blanc	\$7.50/\$26.00
	Buller's Beverford Chardonnay*	\$8.00/\$30.00
	Little Goat Creek (Marlborough NZ) Sauvignon Blanc*	\$8.50/ \$32.00
	Buller's King Valley Pinot Grigio*	\$8.50/\$32.00
	De Bortoli Pinot Grigio Arneis *	\$7.50/\$26.00
Red Wine	Buller's Beverford Cabernet Sauvignon *	\$8.00/\$30.00
	The Habitat Shiraz (SA)	\$7.50/ \$26.00
	Buller's King Valley Shiraz	\$8.50/\$32.00
	The Habitat Cabernet Merlot	\$7.50/\$26.00
	De Bortoli Regional Reserve Pinot Noir	\$32.00

*Denotes item is available to purchase in our store