



Lunch

To Start...

PIZZA BREAD /\$12

- Margarita
 - Cheese Lovers
 - Garlic and Fresh Herb
- V, NF

OYSTERS THREE WAYS

/\$22 HALF /\$40 DOZ

Ask staff about our daily special GF, NF

BUTTERMILK FRIED CHICKEN TENDERS /\$18

Crispy fried buttermilk tenders served with Sriracha aioli NF GF EF

VEGGIE TACOS /\$16

Quinoa, red peppers, cherry tomatoes, avocado, spring onion and coriander served on fresh soft flour tortillas and drizzled with Sriracha aioli DF, V

Please inform staff of any dietary requirements and/or allergies as only primary ingredients are listed for each dish. Public holidays incur a 15% surcharge.

GF Gluten Free DF Dairy Free EF Egg Free NF Nut Free V Vegetarian VG Vegan

Mains...

BEEF BRISKET

SANDWICH /\$24

Slow-cooked brisket in a soft-toasted bun with pickles, cheddar cheese and seeded mustard mayo served with beer battered fries. NF

BUTTERMILK FRIED

CHICKEN SLIDERS /\$24

Served on mini brioche buns with house made slaw, pickles and Sriracha aioli with beer battered fries. NF

FISH AND CHIPS /\$22

Battered gummy shark fillets served with beer battered fries and fresh house salad. NF

SALT AND PEPPER

SQUID /\$20

Crispy squid served with chilli lime salad and zesty lemon aioli. NF, DF, GF



More mains...

LAMB KOFTA /\$22

Served with Middle Eastern cous cous salad and creamy tzatziki EF NF

VEGETABLE PASTA /\$22

Penne pasta with roast butternut pumpkin, cherry tomatoes and spinach, topped with chèvre cheese. EF, NF, V

Something for the side...

BUDDHA BOWL /\$22

Spinach, chickpeas, soy marinated tempeh, quinoa, roast butternut pumpkin, cherry tomatoes and creamy vegan dressing. DF, NF, EF, V, VG

SAVOURY TART /\$18

Ask staff about our daily tart special. Served with fresh house salad.

House Salad /\$8

Beer Battered Fries /\$8

For the kids... \$10

Nuggets, Chips and Salad

NF

Fish, Chips and Salad

DF, NF

Little Farmer's Platter

Cheese, biscuits and fruit NF, EF



To Share...

FORAGER'S PLATTER /\$35

Vegan 'cheese', dip of the moment, olives, crackers and an assortment of fresh and dried fruits.

FARMER'S PLATTER /\$45

A trio of Tasmanian cheese, fresh and dried fruits, olives, cured meats and crackers.

SWEET TOOTH'S PLATTER /\$45

A selection of our delectable desserts - the ultimate sweet tooth's platter.

Something Sweet

RICH CHOCOLATE BROWNIE /\$12

Served with salted-caramel ice-cream, chocolate soil and fresh berries. V

CITRUS TART /\$12

Served with Chantilly cream and berry compote. NF, V

DARK CHOCOLATE CHEESECAKE /\$12

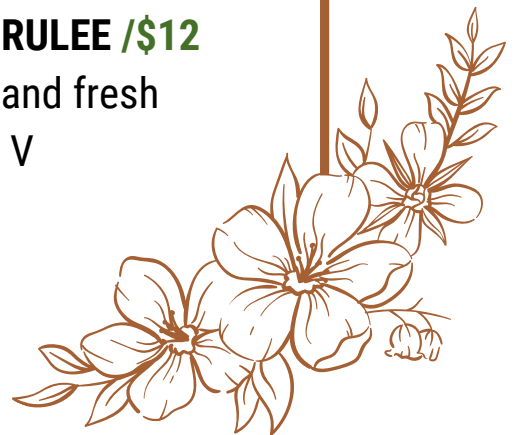
Indulgent cheesecake served with white chocolate ganache and fresh berries. V

SPICED STICKY TOFFEE PUDDING /\$12

Served with double cream and caramel sauce with fresh strawberries. NF, V

WHITE CHOCOLATE CREME BRULEE /\$12

Served with Chantilly cream and fresh strawberries. GF, NF, V





Breakfast

VANILLA YOGHURT PANNA COTTA /\$14

Served with passionfruit and fresh berries GF, DF, VG, NF, EF

MAPLE GRANOLA /\$14

House made granola served with seasonal fresh fruit and creamy vanilla coconut yoghurt DF, VG, EF

CORN AND CHEDDAR CHEESE SAVOURY WAFFLE /\$18

Served with fresh avocado and a zesty tomato salsa GF, NF, V

SMOKED SALMON BAGEL /\$18

Toasted bagel filled with Tasmanian cold smoked salmon, fresh avocado, rocket and a chive cream cheese. NF

ANY SIDE /\$5

KIDS EGGS AND BACON /\$10

Eggs your way with bacon and fresh sourdough toast. NF

KIDS WAFFLES /\$10

Served with strawberries and Chantilly cream. NF, V

EGGS BENEDICT /\$18

Served on a house made potato rosti, with ham, spinach and cherry tomatoes GF, NF

CHILLI SCRAMBLED EGGS /\$18

Served on fresh sourdough toast, with seasonal mushrooms, goat's cheese and a tomato relish NF, V

VEGETARIAN FARMERS BREAKFAST /\$22

Eggs cooked your way, mushroom, spinach, cherry tomatoes, deep fried halloumi, house baked beans, potato rosti and fresh sourdough toast V

FARMERS BREAKFAST /\$24

Eggs your way, bacon, sausages, cherry tomatoes, mushrooms, house baked beans, potato rosti and fresh sourdough toast NF, DF

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