

Brunch



till 2pm

Organic Açai Bowl DF, CN, VG	19
granola, banana, strawberry, mango, coconut GFOA with GF granola +1	
^{new!} Cashew Coconut Cranberry Granola Bowl CN, GFOA	18
in-house granola, greek yoghurt, berry compote, coconut flakes, dark chocolate shavings	
Smoked Salmon Bagel	22
smoked salmon, avocado, cucumber, dill cream cheese, pickled onion, capers, tomato GFOA with GF buns +2	
Steak and Eggs GF	27
rump steak, eggs how you like them	
Shakshuka GFOA	22
marinated tomato, avocado, coddled eggs, feta, sourdough	
Avocado Smash on Sourdough CN, GFOA	24
poached eggs, feta, tomato, dukkah	
The Ultimate Grilled Cheese Sandwich V	22
oak smoked cheddar, gruyere, emmental, rosemary sourdough, house salad	
Bacon Egg Roll	22
nitrate-free bacon, lettuce, avocado, tomato, egg, cheddar, homemade BBQ sauce, brioche bun GFOA with GF buns +2	
^{new!} Sourdough French Toast V, CN	21
banana brûlée, honeycomb butter, organic maple syrup, candied walnut	
^{new!} Egg Benedict	24
english muffin, choice of nitrate free ham / smoked salmon/ sautéed mushroom & spinach GFOA with GF buns +2	
^{new!} Pulled Mexican Chicken Burrito	24
chicken tinga, lettuce, tomato, corn, potato crisp, chipotle mayo	
BREAKFAST PLATTER	32
A hearty way to start your day. Choose from:	
Aussie DF, GFOA	
2 eggs, beans, portobello, tomato, free-range pork sausage, nitrate-free bacon, sourdough	
Vegan VG, GFOA	
portobello, kale, tempeh, beans, tomato, avocado, sourdough	
Keto GF	
2 eggs, avocado, portobello, kale, tomato, nitrate-free bacon, free-range pork sausage	
<i>*gluten-free bread available upon request</i>	

All prices are subject to prevailing GST and service charge.

Despite every effort, small traces of egg, meat, seafood, flour and nuts may cross contact. If you have an allergy, please approach our team for assistance before ordering.

little farms

Bakery

Banana Bread Slice VG	4
Croissant with Butter and Jam V	6
Pain Au Chocolat V	5.5
Blueberry Muffin V	6
Chocolate Peanut Butter Muffin VG, CN	7
Chocolate Sea Salt Cookie	4
Peanut Butter Cookie VG, CN	4
Cranberry Oat Granola Cookie CN	5
Carrot Cake Muffin	6

**gluten-free option available at the display*

Baked Fresh Daily



Desserts

Bailey's Tiramisu	12
NY Cheesecake	10
Old Fashioned Carrot Cake CN	10
Chocolate Flourless Praline CN, GF	10
Chocolate Lava Cake CN	14
Signature Chocolate Cake	14
Little Farms Pavlova CN, GFOA <i>from 11am</i>	12
mixed berry compote, Little Farms berries, granola	


Browse our cake display for seasonal treats

Build your own breakfast!

2 Sourdough Toast with Butter and Jam 2 V, GFOA	8
Barossa Eggs GF	6
Free-range Pork Sausage GF	7
Nitrate-free Bacon GF	8
Avocado VG, GF	6
Portobello VG, GF	8
Baked Beans VG, GF	6
Halloumi V, GF	9

Salads and Soups

from 11am

-  **Avocado, Quinoa and Feta Bowl** CN, GFOA, V 23
walnut, blueberry, tomato, baby spinach, romaine lettuce, pomegranate, lemon miso dressing
- Spiced Cauliflower** CN, V, GFOA 22
pomegranate, avocado, almonds, red cabbage, baby spinach, mint yoghurt and molasses dressing, sumac spice
- Classic Caesar Salad** 20
romaine lettuce, nitrate-free bacon, poached egg, parmesan, garlic toast
- Chef's Soup of the Day** DF, GFOA, VG 12
sourdough or gluten-free bread
- new!* **Quinoa & Farro Bowl** V 22
halloumi & avocado, marinated cherry tomato, pickled Onions, green goddess dressing

Add to your salad

- Smoked Salmon** GF 9
- Chicken Breast** GF 9
- Tempeh** VG, GFOA 6
- Homemade Falafel** VG, GFOA 6

Vegetables *new!*

from 11am

- Charred Little Gem** CN, V 13
black garlic aioli, toasted pine nuts, shaved grana padano, charred lemon
- Roasted Dutch Carrots** CN, V, GF 14
mint yoghurt, chermoula, hazelnut dukkah
- Roasted Aussie Sweet Potato** GF, V 13
green goddess dressing, jalapeno, spring onion, pickled onion, bravas spice
- Charred Broccolini** GF, V 14
garlic confit, grana padano, red wine vinaigrette, togarashi

Our dishes contain no artificial flavourings or preservatives. We are committed to serving you only the finest all-natural, delicious food – crafted with care and a dedication to quality.

Allergen Notice

We take care in preparing dishes without gluten-containing ingredients. However, as gluten is handled in our kitchen, there is a possibility of cross-contact during preparation. For this reason, our gluten-free dishes may not be suitable for guests with coeliac disease or severe gluten allergies.

Many of our menu items contain gluten and other allergens. Despite every care and due to our cooking environment there is a risk that traces of these may also be in our gluten free dishes. We understand the risks to those with severe allergies, so advise you to speak to a member of staff who can help you to make an alternative choice.

All prices are subject to prevailing GST and service charge.

Despite every effort, small traces of egg, meat, seafood, flour and nuts may cross contact. If you have an allergy, please approach our team for assistance before ordering.

CN - Contain Nuts DF - Dairy-free GF - Gluten-free GFOA - Gluten-free option available VG - Vegan V - Vegetarian

Mains

from 11am

- new!* **Roasted Cauliflower Steak** CN, VG 28
passionfruit hummus, pomegranate, cashew, homemade curry oil
- Flame Grilled Jerk Chicken**  30
charred broccolini, golden sweet potato, jerk BBQ sauce
- Chicken Breast Barley Risotto** 30
pan-seared chicken breast, root vegetables, feta, kale, white wine
- Fish and Chips** GFOA 32
sustainable sea bass, house salad, tartar sauce
choice of: beer battered | pan-seared
- Pan-Seared Salmon** DF, GF 36
homemade avocado salsa, mandarin orange gel, arugula
- Smash Burger**  29
grass-fed beef (AUS), cheese, lettuce, pickled cucumber, tomato, sriracha mayo, shoestring fries
GFOA with GF buns +2
- Steak Frites** GFOA 34
grass-fed striploin 250g (AUS) steak, salt, shoestring fries
- Chicken Avocado Sandwich**  GFOA 24
sourdough, sliced avocado, sriracha aioli, cheddar, sliced tomato, house salad
-  **Chicken and Cauliflower Rice** CN, DF, GFOA 28
pan-seared chicken breast, romaine salad, almond chili pesto, ginger, coriander
- Sesame Tuna Tataki and Soba** 25
wakame, avocado, edamame, lettuce, green mango, ginger soy dressing
- Asian Braised Beef**  28
slow-cooked chuck and brisket, soy sauce, cinnamon, daikon, carrots, potatoes, dried chilli, served with brown rice
- Pasta** GFOA from 11am
- Confit Yellowfin Tuna Arrabbiata**  26
fettuccine, spicy tomato sauce, Kalamata olives, fried capers, arugula, Grana Padano
- Mushroom Medley Aglio Olio Orecchiette**  VG 24
mixed mushrooms, green asparagus, garlic sun-dried tomato, baby spinach, chilli flakes, parsley
- Tiger Prawn Fettuccine**  29
tiger prawns, onion marmalade, prawn stock, cherry tomato, bird's eye chilli, sesame pangrattato
-  **Ox Cheek and Mushroom Pappardelle** 28
plum tomato stew, mixed mushrooms, Grana Padano
- Chilli Crab Pasta**  DF 30
spaghetti, crab meat, homemade chilli crab base, fried mantou, coriander salad



Scan for digital menu and more information about our dishes