

Wine and Drinks

Sparkling	Patritti	Blanc NV	\$7.00 / \$27.00
	Maxwells	Little Demon	\$8.00 / \$32.00
	Bird in Hand	Chardonnay Pinot	\$9.50 / \$37.00
	Agostino	Moscato	\$7.00 / \$27.00
White			
Sauvignon Blanc	Wicks	2020 (Trophy)	\$8.50/ \$34.00
GrunerVeltliner	Longview	2020 (Gold)	\$9.50 / \$36.00
Fiano	Zerella	La Gita 2019	\$8.00 / \$34.00
Chardonnay	Shaw & Smith	2019 M3 (Top Gold)	\$16.50 / \$65.00
Rose			
Shiraz	Wirra Wirra	Mrs. Wigley 2020	\$8.50 / \$34.00
	Agostino	Catherine 2019	\$8.00 / \$32.00
Red			
Shiraz	The Farm Willunga Shiraz Our very own, limited acclaimed, single estate organic Shiraz 2017		\$8.00 / \$34.00
	Battle of Bosworth Puritan Shiraz 2017		\$9.00 / \$38.00
	Gemtree Obsidian Shiraz 2019		\$16.50 / \$65.00
Grenache	Zerella	2017	\$8.50 / \$34.00
Mataro Shiraz	Zerella	La Gita 2015	\$8.50 / \$34.00
Nero d'Avola			
Cabernet Sauvignon	Battle of Bosworth	2019	\$10.00 / \$40.00
Beer			
Goodieson Pilsner, Pale Ale		\$8.50	
South Coast Session Ale, Pale Ale, Red Ale			
Swell Brewing Golden Ale, North Shore IPA			
Shifty Lizard Easy Ale, Stouty McStout			
Cider			
McCarthy's Apple, McCarthy's Pear, Swell Cloudy Apple		\$8.00	
Juice			
Mountain Fresh - Orange, Apple/Mango		\$5.00	
Soft drink			
Lemon Lime and Bitters, Ginger beer, Mineral water			
Mineral water fruit infused, Coke, Coke Zero, Pepsi Max			
Lemonade			
Pellegrino Sparkling Mineral water		Bottle	\$8.00
Milkshake		Iced Latte, chocolate, strawberry \$7.00	
Tea			
English breakfast, Lemongrass, Green, Earl Grey			
Darjeeling, Chai. Cleopatra Champagne, Chamomile			
Peppermint, Oolong Rose. Pot for 1 \$4.00 Pot for 2 \$7.00			
Coffee			
Award winning organic Fleurieu Coffee			
Cup \$4.00, Mug \$5.00 Extra shot \$1.00			
Special milk Lactose Free, Almond, Soy =no additional charge			



The Farm Willunga
11 Martin Road
Whites Valley/Willunga 5172

0434 125 172

Autumn/Winter Menu

Served 8:30am to 3:00pm
Friday to Monday



The Farm Willunga All Day Breakfast

The Farm Hearty Breakfast **\$24.00**

Eggs with farm toast, smoked shortcut bacon, sausage, tomato, beans and mushrooms

Fleurieu Farm Bacon and Eggs **GF \$18.00**

Eggs with farm toast and smoked short cut bacon from Karmarson farm

Tunisian Hash Browns **Veg, GF \$19.00**

Lightly spiced potato rostis with poached eggs, tomato, spinach salsa and Farm Dukkha

Smashed Avocado **\$18.00**

On toast with poached eggs and tomatoes

Eggs Benedict **GF \$19.00**

Poached eggs, baby spinach, toasted Turkish bread, choice of salmon or smoked short cut bacon

Farm Buttermilk Pancakes **\$13.00**

Served with your choice of maple syrup or apple and raspberry compote and fresh whipped cream or ice-cream

Add

Sautéed mushrooms	\$4.00	House baked beans	\$4.00
Sautéed Spinach	\$3.00	Tomato	\$3.00
Smoked short cut bacon	\$4.00	Egg	\$3.00
		Country Sausage	\$3.00
		Avocado	\$3.00

GF = Gluten Free, V = Vegan, Veg = Vegetarian
Produce is local, seasonal and organic where possible.
Please inform the staff about any food intolerances

Lunch

Soup of the day on specials board **\$12.00**

Pie of the day on specials board
with pea & potato mash, vegetables or salad **\$20.00**

Dumplings vegetarian, pork or chicken **6/\$14 or 12/\$28.00**

Warm Roast Veggie Salad with seasonal vegetables, pesto, quinoa & Farm dukkha **V, GF \$20.00**

Chickpea Rosti with Asian salad & dipping sauce **V, GF \$25.00**

Chicken Fettuccini with white wine, sun dried tomato, mushrooms, baby spinach & spring onion sauce topped with shaved parmesan and toasted pine nuts **GF \$22.00**

Salt Bush Lamb with roasted root vegetables and crushed pea and potato mash **GF \$28.00**

Moroccan Spiced Smoked Pork Loin Chops pan fried with fruity cous cous, Dukkha, smoky tomato relish and fresh coriander **\$28.00**

Farm Beef Burger Karmarson Park Farm 250g Organic beef pattie, caramelised onion, bacon, cheese, mixed lettuce & tomato relish inside a Turkish roll **\$22.00**

Farm Platter Farm organic olives & olive oil, Farm made bruschetta, selection of local cheeses, sliced meats, Dukkha & dips, seasonal fruit and vegetables 2 person **Veg available \$42.00**

Farm Ham and Cheese Toastie leg ham, cheddar cheese, Farm white bread and a side of house made tomato relish **\$11.00**

Sweet Things **\$10.00**

Apple and Berry Pie with ice cream/whipped cream

Sticky Date Pudding with butterscotch sauce

Chocolate and Raspberry Brownie **GF**

Lemon Delicious Pudding with ice cream and or fresh whipped cream

Scones Two large scones with home made jam & fresh whipped cream

Children's Menu

Spirali Bolognese **\$8.00**

Fat free fries with tomato sauce **\$8.00**

Farm Toastie or Homemade sausage rolls **\$10.00**

Pancakes choice of maple syrup or apple & raspberry compote with ice cream and or fresh whipped cream **\$10.00**