

Breakfast

ALL-DAY BREAKFAST MENU

The Farm Hearty Breakfast \$24

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

Fleurieu Farm Bacon and Eggs (GF) \$18

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

Tunisian Hash Browns (VEG, GF) \$19

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

Smashed Avocado \$18

On toast with poached eggs and tomatoes

Eggs Benedict (GF) \$19

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

Shakshuka Eggs \$20

House made baked beans topped with poached eggs, Dukkah, baby spinach and served with toasted Turkish bread or grainy farm bread

Farm Buttermilk Pancakes \$13

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

Add: House baked beans \$4, Sautéed mushrooms \$4, Tomato \$3, Sautéed Spinach \$3, Egg \$3, Smoked short cut bacon \$4, Country Sausage \$4, Avocado \$3, Hash Brown \$5



Lunch MENU

Soup of the day (GF available) \$13

On specials board with toasted Turkish bread

Pie of the day \$22

On Specials board served with pea and potato mash and maple syrup roasted pumpkin

Pork and veal Meatballs (GF, GF pasta available) \$24

Pork and veal, fennel, fetta and pinenut meatballs served with fettucine and a rich tomato and Farm Shiraz sauce

Mexican Slow Cooked Chicken \$23

Slow cooked pulled chicken, sour cream and lettuce wrapped in soft tortilla with grilled cheese and side of corn and tomato salsa

Farm Burger \$23

Karmarson Park Farm 250g organic beef brisket pattie with smokey bacon, caramelised onion, tomato relish, cheese and mixed lettuce inside a damper roll served with chips

Tex Mex Beans (GF, Veg, Vegan) \$20

Beans with rice, corn chips, jalapenos, tomato salsa and coconut yoghurt

Farm Ham and Cheese Toastie \$11

Leg ham, cheddar cheese, Farm white bread and a side of house made tomato relish

Farm Platter (for two) \$42

Farm organic olives & olive oil, Farm bread, crackers, selection of local cheeses, sliced meats, Dukkha & dips, seasonal fruit and/or vegetables

Side Salad \$5

Mixed greens, cucumber, tomato, red onion, Farm olives and fetta with a Farm olive oil, balsamic and seeded mustard dressing



Sweet THINGS

(all served with fresh whipped cream)

Chocolate and Raspberry Brownie (GF) \$12

Lemon Delicious Pudding \$12
Served with with lemon syrup

Toffee Cake \$12
Served with butterscotch sauce

Pistachio and Orange cake \$12
with caramel sauce and banana
and blueberry ice-cream (GF, Vegan)

Scones \$10
Two large scones served with cream
& house made jam

Affogato Espresso coffee with ice-cream \$8
Add liquor (Kahlua, Baileys, Frangelico) \$6

Kids MENU

Spirali Bolognese \$8
Fat-Free Fries with Tomato Sauce \$8
Farm Toastie OR Homemade Sausage Rolls \$10

