

BREAKFAST SET MENU

\$35 PER PERSON

DRINKS TO START

Coffee Single O of your choice
OR
Organic cold-pressed seasonal juices

BREAKFAST OPTIONS

Filipino breakfast sausage, brown rice, sambal matah, fried egg, banana ketchup, crispy shallots (gf, df)

Avocado hummus, poached eggs, pickled chilli, Farm greens, hemp seed crunch (v)

Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

ADD ONS

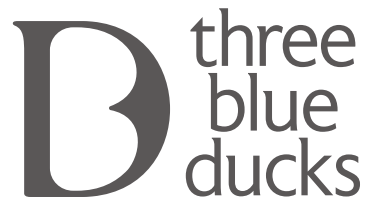
Glass of Sparkling wine or Bloody Mary

\$10pp

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please note our menus are seasonal & change regularly.
Please advise of dietary requirements at least 7 days prior to your booking.
Final numbers are to be confirmed at least 48 hours prior to your booking.
Please note there is a 10% surcharge on Sundays and 15% on public holidays.

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FULL BREAKFAST SET MENU

\$43 PER PERSON

DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

SHARE TABLE

Selection of seasonal fruits (vg)

OR

Selection of freshly baked pastries

BREAKFAST OPTIONS

Filipino breakfast sausage, brown rice, sambal matah, fried egg, banana ketchup, crispy shallots (gf, df)

Avocado hummus, poached eggs, pickled chilli, Farm greens, hemp seed crunch (v)

Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

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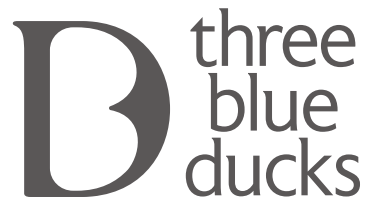
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FULL BREAKFAST SET MENU

\$47 PER PERSON

DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

SHARE TABLE

Selection of seasonal fruits (vg)

A selection of pastries from The Bread Social – croissants, pan au chocolat & danishes

Farmhouse cheeses, nuts & dried fruits (n)

The Bread Social toasts, house made jam, Ballina creamed honey & cultured hand made butter (n)

Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

Filipino breakfast sausage, brown rice, sambal matah, fried egg, banana ketchup, crispy shallots (gf, df)

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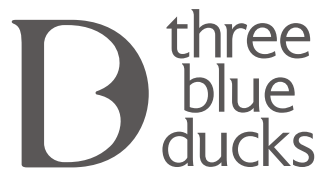
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SET MENU

12 - 24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

GUESTS TO SELECT ONE DISH FROM EACH COURSE

SMALLS

Raw fish, preserved plum, burnt honey, soy & radish (gf, df)

Slow roasted beetroot, crisps, almond cream & onion skin vinegar (v, vg, n)

Coal roasted octopus, fish bone glaze, shaved cauliflower, seaweed & tapenade (gf, df)

MAINS

Borrowdale pork rack, sweet & sour Farm peppers, fennel, roasted black garlic, shallot & herb stalk oil (gf, df)

Miso glazed eggplant, whipped tofu, szechuan, ginger, coriander, peanuts & pickled chilli (gf, v, vg, n)

Market fish of the day, cabbage, Farm radish cream, dashi butter & pickled kelp (gf)

SIDES TO SHARE

Roast potatoes & smoked garlic crème fraîche (gf, v)

Farm leaves, nuts, seeds & lemon dressing (gf, v, vg, n)

DESSERTS

Chocolate mousse, strawberries, cookies & cream ice cream (gf, v, n)

Whipped brie, honey preserved fruit, pickles, pepper & lavosh (v)

Roasted pineapple, coconut ice cream, granita & roasted cashew (gf, df, v, vg, n)

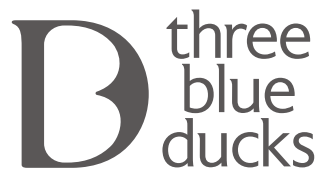
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Groups 12 - 24 pax are requested to dine on a set menu, groups 25+ please see 'The Feast' share menus.

Menus are subject to change due to season and availability.

Please advise of dietary requirements at least 7 days prior to your booking.

Final numbers are to be confirmed at least 48 hours prior to your booking.



'THE FEAST'

\$65 PER PERSON

TO SHARE

Bunya nut hummus, pine oil, desert lime & focaccia (v, vg, n)

Raw fish, preserved plum, burnt honey, soy & radish (gf, df)

Slow roasted beetroot, crisps, almond cream & onion skin vinegar (v, vg, n)

Market fish of the day, cabbage, Farm radish cream, dashi butter & pickled kelp (gf)

Borrowdale pork rack, sweet & sour Farm peppers, fennel, roasted black garlic, shallot & herb stalk oil
(gf, df)

Miso glazed eggplant, whipped tofu, szechuan, ginger, coriander, peanuts & pickled chilli (gf, v, vg, n)

Roast potatoes & smoked garlic crème fraîche (gf, v)

Farm leaves, nuts, seeds & lemon dressing (gf, v, vg, n)

DESSERT - ALTERNATE DROP

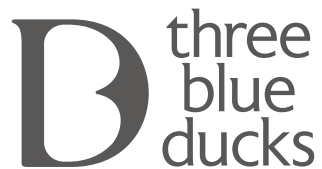
Chocolate mousse, strawberries, cookies & cream ice cream (gf, v, n)

Roasted pineapple, coconut ice cream, granita & roasted cashew (gf, df, v, vg, n)

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Groups 25+ pax are requested to dine on a 'The Feast' share table set menu.
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'THE DUCKS FEAST'

\$85 PER PERSON

TO SHARE

Oysters & finger lime dressing

Bunya nut hummus, pine oil, desert lime & focaccia (v, vg, n)

Raw fish, preserved plum, burnt honey, soy & radish (gf, df)

Slow roasted beetroot, crisps, almond cream & onion skin vinegar (v, vg, n)

Market fish of the day, cabbage, Farm radish cream, dashi butter & pickled kelp (gf)

Borrowdale pork rack, sweet & sour Farm peppers, fennel, roasted black garlic, shallot & herb stalk oil (gf, df)

Miso glazed eggplant, whipped tofu, szechuan, ginger, coriander, peanuts & pickled chilli (gf, v, vg, n)

Roast potatoes & smoked garlic crème fraîche (gf, v)

Farm leaves, nuts, seeds & lemon dressing (gf, v, vg, n)

Wok greens, citrus butter & sriracha salt (gf, v)

DESSERT - ALTERNATE DROP

Chocolate mousse, strawberries, cookies & cream ice cream (gf, v, n)

Roasted pineapple, coconut ice cream, granita & roasted cashew (gf, df, v, vg, n)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Groups 25+ pax are requested to dine on a 'Feast' share table set menu.
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