

BREAKFAST SET MENU

\$35 PER PERSON

DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

BREAKFAST OPTIONS

Blood sausage, spiced pear & beetroot chutney, Farm greens, herb salad, shallots, fried egg, sourdough toast (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.

A discretionary service gratuity of 8% is added to all tables of 12 or more
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

Blood sausage, spiced pear & beetroot chutney, Farm greens, herb salad, shallots, fried egg, sourdough toast (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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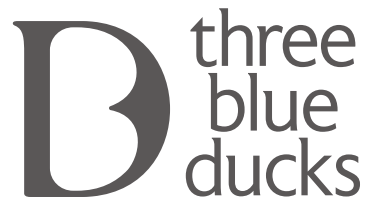
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FULL BREAKFAST SET MENU

\$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)

Blood sausage, spiced pear & beetroot chutney, Farm greens, herb salad, shallots, fried egg,
sourdough toast (df)

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Please note our menus are seasonal & change regularly.

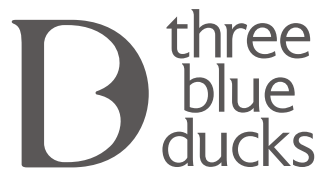
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SET MENU

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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A discretionary service gratuity of 8% is added to all tables of 12 or more

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.



'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)

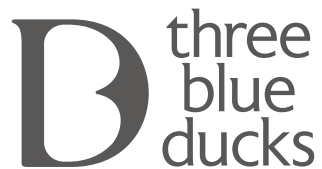
Farm leaves, nuts, seeds & lemon dressing (gf, v, vg, n)

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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A discretionary service gratuity of 8% is added to all tables of 12 or more
Groups 25+ pax are requested to dine on a 'The Feast' share table set menu.
Menus are subject to change due to season and availability.
Please advise of dietary requirements at least 7 days prior to booking.



'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
A discretionary service gratuity of 8% is added to all tables of 12 or more
Groups 25+ pax are requested to dine on a 'Feast' share table set menu.
Menus are subject to change due to season and availability.
Please advise of dietary requirements at least 7 days prior to booking.

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