

## BREAKFAST SET MENU

### \$35 PER PERSON

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### DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

### BREAKFAST OPTIONS

Steak & eggs, crispy potato, greens, chimichurri, aioli & fried egg (gf, df)

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

Coconut bircher, fresh fruit, macadamia crunch & Ballina honey (df, v ,n)

### ADD ONS

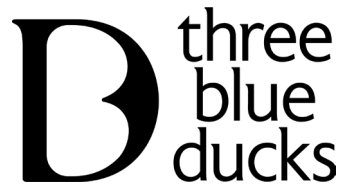
Glass of Sparkling wine or Bloody Mary

\$10pp

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts  
Please note there is a 10% surcharge on Sundays and 15% on public holidays  
A discretionary service gratuity of 8% is added to all tables of 12 or more

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## FULL BREAKFAST SET MENU

### \$43 PER PERSON

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#### 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

Steak & eggs, crispy potato, greens, chimichurri, aioli & fried egg (gf, df)

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

Coconut bircher, fresh fruit, macadamia crunch & Ballina honey (df, v ,n)

#### ADD ONS

Glass of Sparkling wine or Bloody Mary

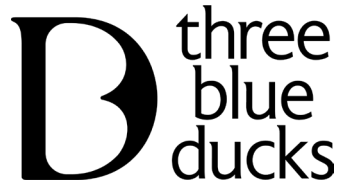
\$10pp

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holidays

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## FULL BREAKFAST SET MENU

### \$47 PER PERSON

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### 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)

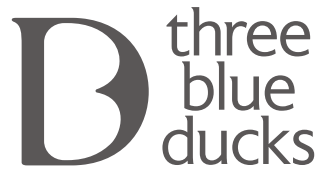
Coconut Bircher, fresh fruits, macadamia crunch, ballina honey (n, df, v)

Farmers Bruchetta, summer veg, cashew cream, herbs, mozzarella & toasts (v, vg, n)

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## SET MENU

12 - 24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

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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)

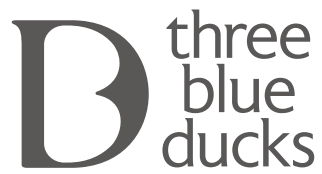
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Groups 12 - 24 pax are requested to dine on a set menu, groups 25+ please see 'The Feast' share menus.

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**

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### **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**

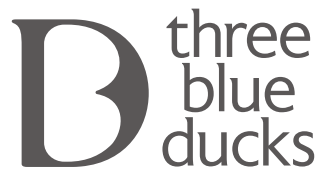
Chocolate mousse, strawberries, cookies & cream ice cream (gf, v, n)

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.  
Menus are subject to change due to season and availability.  
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## **'THE DUCKS FEAST'**

### **\$85 PER PERSON**

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### **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.  
Menus are subject to change due to season and availability.  
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