

# Farmhouse Kitchen

CHURCHILL ISLAND

## ALL DAY BREAKFAST MENU

### Free Range Eggs on toast \$14.00

Poached or fried eggs, toasted stone baked rustic loaf

### Farmhouse Bacon & Egg Roll \$17.00

Double smoked bacon, 2 free range eggs, American style cheese, tomato relish, fresh baby spinach, on a milk bun

### Eggs Benedict \$25.00

Free range eggs, double smoked bacon, baby spinach, local lemon myrtle hollandaise sauce, Churchill Island garden herbs, toasted stoned baked rustic loaf

### Big Breakfast Stack \$28.00

Double smoked grilled bacon, poached/fried free range eggs, Churchill Island thyme seasoned tomato, roasted balsamic brown mushroom, avocado, hash brown, toasted stone baked rustic loaf

### Halloumi & Corn Fritters \$24.00

Corn fritters, halloumi & grilled heirloom cherry tomatoes, chunky avocado salsa, Churchill Island herbs

### The Vegan Breakfast \$28.00

Roasted balsamic glazed mushroom, saltbush seasoned tomato, fresh Coolibah spinach, smashed avocado, hash brown, toasted sourdough, dusting of Farmhouse Kitchen dukkah (vegetarian, vegan, contains nuts)

### Buttermilk Pancakes \$20.00

Fluffy buttermilk pancakes, poached pear, whipped coconut cream, maple syrup, shortbread crumble

## CHILDREN under 12years

### Bacon & Egg On Toast \$10.00

Fried egg & 1 rasher bacon on toasted stone baked rustic loaf (gluten free)

### Kids Fish & Chips \$12.00

Battered flathead fillet with fries & tomato sauce

### Kids Chicken Tenders & Chips \$12.00

Crumbed chicken tenderloins, sfries & tomato sauce

## LUNCH MENU

### Onion & Fetta Bread \$23.00

Grilled flatbread with caramelised onion, fetta, thyme, fried sage topped with a parmesan, roquette, heirloom cherry tomato salad, balsamic glaze

### Grilled Salmon \$34.00

Grilled salmon, vermicelli noodles, avocado and edamame salad, toasted peanuts, lemon and soy dressing (contains nuts)

### Catch Of The Day \$30.00

Whiting in a light & crispy batter, garden salad, tartare sauce, rustic fries Farmhouse Kitchen rosemary salt

### Farmers Burger \$25.00

Angus beef patty, melted American cheese, crisp lettuce, sliced tomato, caramelised onion, tomato relish on a milk bun, rustic fries, seasoned with Farmhouse Kitchen rosemary salt

### Churchills Grilled Chicken Burger \$26.00

Grilled chicken fillet, smokey paprika rub, crisp lettuce, vine ripened tomato, pickled onion & sweet chilli mayo served on a milk bun, rustic fries

### Farmhouse Open Lamb Souvlaki \$31.00

Rosemary & sage from Churchill Island garden, marinated Gippsland lamb slow cooked 12hrs +, served on a toasted flatbread with fresh chickpea tabouli salad, rustic fries, toum sauce

### Crispy Noodle Salad \$22.00

Cos lettuce, carrot, wombok, bean shoots, spring onion, crispy noodles, toasted almonds, sesame soy dressing + **Chicken \$6.00**

### Vegetable Frittata \$21.00

Seasonal vegetables, King Island Cheddar, Churchill Island fried sage, tomato relish, sweet potato crisps, garden salad & balsamic glaze

## SIDES AND EXTRA'S

Rustic fries, rosemary salt & aioli \$10.00

+ Gluten free bread/roll \$2.00

+ (2) Rashers of Bacon \$6.00

+ (1) Egg your way \$5.00

+ (2) Hashbrowns \$5.00

+ Avocado, Tomato or Mushroom \$5.00

## LOCAL PROCUREMENT

The Farmhouse Kitchen sources all fruit and vegetables locally and, whenever possible, uses fruits, herbs and spices from Churchill Island Heritage Farm gardens. We are committed to using sustainable seafood and local produce in the preparation of our menu dishes.

## ALLERGEN

If you have any food allergies or dietary restrictions, please let our staff know, and we will be more than happy to assist you. Please be aware that our kitchen handles a variety of ingredients, including common allergens such as gluten, nuts, dairy and seafood. **Please note this venue is cashless. 15% surcharge applies on public holidays.**

# Farmhouse Kitchen

CHURCHILL ISLAND

## LOCAL ISLAND WINE

Purple Hen Wines is a family owned vineyard located on Phillip Island.

Purple Hen Sparkling Rosé	\$45.00
Purple Hen Pinot Gris	\$45.00
Purple Hen Pinot Noir	\$45.00

## WOODBROOK FARM WINE

	Glass	Bottle
Sparkling Cuvée	\$12.00	\$40.00
Chardonnay	\$12.00	\$40.00
Sauvignon Blanc	\$12.00	\$40.00
Shiraz	\$12.00	\$40.00
Cabernet Sauvignon	\$12.00	\$40.00

## HOT DRINKS

### Tea

	Small	Large
English Breakfast	\$5.00	\$6.00
Earl Grey, Green Peppermint, Lemon & Ginger		

### Coffee

	Small	Large
Latte	\$5.00	\$6.00
Cappuccino		
Macchiato		
Flat White		
Piccolo		
Espresso		
Long Black		
Mocha		
Hot Chocolate		
Babyccino	\$3.00	
Extra Shot	\$0.70	

### Specialty Milk

Almond, Oat, Soy, Lactose Free	\$0.50
-----------------------------------	--------

## COLD DRINKS

### Soft Drink \$5.00

Coke  
Coke No Sugar  
Fanta  
Sprite  
Sprite Plus

### Water

Wallaby Sparkling Water Can	\$5.50
Wallaby Still Water Can	\$5.00

### Juice

Noah's Juice	\$6.50
--------------	--------

### Milkshake

\$8.00

Strawberry  
Chocolate  
Banana  
Caramel  
Vanilla

### Iced Drinks

\$8.00

Latte  
Chocolate  
Mocha

## BEER

Hahn Premium Light	\$8.00
Great Northern	\$11.00
Byron Bay Lager	\$12.00
Heineken	\$12.00
Ocean Reach Pale Ale	\$12.00

## CIDER

5 Seeds Apple Cider	\$9.50
---------------------	--------

## LOCAL PROCUREMENT

The Farmhouse Kitchen sources all fruit and vegetables locally and, whenever possible, uses fruits, herbs and spices from Churchill Island Heritage Farm gardens. We are committed to using sustainable seafood and local produce in the preparation of our menu dishes.

## ALLERGEN

If you have any food allergies or dietary restrictions, please let our staff know, and we will be more than happy to assist you. Please be aware that our kitchen handles a variety of ingredients, including common allergens such as gluten, nuts, dairy and seafood. **Please note this venue is cashless. 15% surcharge applies on public holidays.**