

Farmhouse Kitchen

CHURCHILL ISLAND



ALL DAY MENU

BREAKFAST BRUNCH VIBES

HOUSE MADE MUFFIN VG Freshly house baked muffin. Please ask our team for today's selection.	\$7
FAMOUS HOUSE MADE SCONES VG Two house-made scones served with Chantilly cream and seasonal preserve.	\$12
FARMER'S SOURDOUGH VG, DFO Toasted sourdough served with your choice of butter, peanut butter, Very Berry jam or Vegemite. Make it your own brekkie: Add your choice of sides for extra charge.	\$9
FARMHOUSE SMASHED AVO V, GFO Smashed avocado, baby heirloom tomatoes, crispy olive crumb and house-grown herbs, served on toasted sourdough. Add an extra egg +\$4	\$23

MAIN MEALS

COUNTRY BEEF BURGER Juicy Beaumont beef patty with melted cheddar, sweet onion jam, crisp lettuce and ripe tomato, served in a soft toasted milk bun with golden fries.	\$28
CRISPY CHILLI CHICKEN BURGER Tender buttermilk-crumbed chicken breast with sweet chilli glaze, melted cheese and crunchy cabbage slaw, served in a toasted milk bun with golden fries.	\$28
BEER-BATTERED WHITING Crispy golden beer-battered whiting served with fresh slaw, golden fries and house tartare sauce.	\$30

FEELING PECKISH

HERITAGE HAM CHEDDAR & TOMATO TOASTY Heritage ham, melted cheddar and tomato relish, toasted until golden and crisp. Add chips +\$6	\$16
LONGFIN TUNA MELT Longfin tuna, melted cheddar and black olives pressed between toasted sourdough for the perfect golden crunch. Add chips +\$6	\$17
PULLED PORK & MUSTARD TOASTY Smokehouse pulled pork with zesty mustard and melted cheese, toasted until golden and delicious. Add chips +\$6	\$19

ON THE SIDE

Bacon	\$6
Pork and fennel sausage	\$6
Roasted tomato	\$3
Sauté mushroom	\$5
Hashbrown	\$3
Smashed Avo	\$5
One Egg	\$4
Substitute to gluten free bread or roll	\$2

ALL DAY BREAKFAST DF Two eggs your way — scrambled, fried or poached, served with smoked bacon, pork & fennel sausage, roasted tomato, sautéed mushrooms, avocado, crispy hash brown and toasted sourdough.	\$32
CONFIT PORK BELLY GFO Slow-cooked confit pork belly with poached eggs, Island apple slaw and silky hollandaise, served with toasted sourdough.	\$34
MUSHROOM BENEDICT VG Crispy panko-crumbed Heritage House field mushroom on toasted brioche, topped with poached eggs and silky hollandaise sauce.	\$30
EGG & BACON ROLL GFO Local free-range fried egg, smoked bacon, melted cheddar and tomato jam on a soft milk bun.	\$17

OUR HOUSE SALAD VG, GF, DF Fresh mixed seasonal leaves, crisp apple and cinnamon-candied walnuts, tossed in our house-made honey & citrus dressing.	\$18
KALE SALAD VG, GF Fresh kale, sweet heirloom baby tomatoes and shaved Parmesan, finished with our house-made dressing.	\$24
BOWL OF CHIPS V, GF Crispy golden chips, served hot and seasoned to perfection.	\$14

KID'S MEAL

PENNE PASTA VG Penne pasta tossed through a rich vine-grown tomato & fresh basil sauce.	\$14
CHICKEN TENDERS & CHIPS Crispy golden chicken tenders served with golden chips.	\$14
KID'S FISH & CHIPS Crispy battered local whiting served with golden chips.	\$14
BEN & JERRY'S ICE CREAM Choose from Vanilla, Brookie, Chocolate Fudge Brownie or Chocolate Chip Cookie Dough.	\$9

REMINDER

Please inform our staff of any allergies or dietary requirements.
Please note that all food may contain traces of gluten, dairy, soy and nuts.

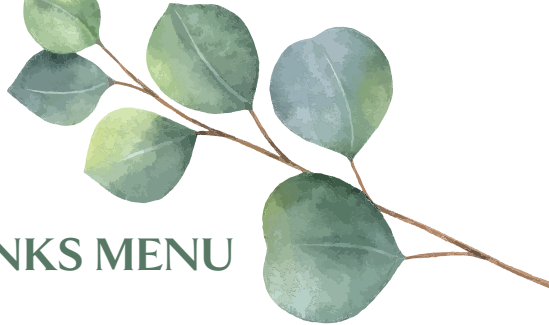
DF = Dairy Free
VG = Vegetarian
V = Vegan
GFO = Gluten Free Option
DFO = Dairy Free Option

This venue is cashless.
A 10% surcharge applies on Sundays and 15% on public holidays.

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DRINKS MENU



COLD DRINKS

Pepsi	375ml/Can	\$5.50
Pepsi Max	375ml/Can	\$5.50
Solo	375ml/Can	\$5.50
Schweppes	375ml/Can	\$5.50
Fanta	375ml/Can	\$5.50
Orange Fanta	375ml/Can	\$5.50
Noah's Juice		\$8.00
Apple Juice, Orange Juice, Red Smoothie, Green Smoothie, Yellow Smoothie		
Still Water	375ml/Can	\$6.00
Sparkling Water	375ml/Can	\$6.00

ICED DRINKS AND MILKSHAKES

Iced Latte	\$8
Iced Coffee	\$9
Iced Chai Latte	\$8
Iced Matcha Latte Iced	\$9
Mocha	\$9
Iced Chocolate Chocolate	\$9
Strawberry Milkshake	\$8
Caramel Milkshake	\$8
Vanilla Milkshake	\$8
Banana Milkshake	\$8
Chocolate Milkshake	\$8

BEERS

Enjoy a refreshing selection of local and Australian craft beers, from crisp lagers and easy-drinking ales to full-flavored pale ales and premium brews.	
Moonah Estate Lager, San Remo 4.8% Alc/Vol	\$14
Gurneys, Gold Apple Cider, Gippsland 5.3% Alc/Vol	\$14
Great Northern 3.5% Alc/Vol	\$12
Heineken Zero, Holland Zero Alcohol	\$12

WINES

Look across the water — that's Moonah Estate.
The wine in your glass grew on those vines, shaped by the same breeze, the same light, the same view you're looking at right now. You can't get closer to the source than this.

		GLASS	BOTTLE
BUBBLES			
Drink ME Prosecco NV	Light, crisp bubbles. Easy drinking.	\$12.00	\$40.00
WHITE WINE			
Drink ME Pinot Grigio 2026	Crisp and zesty, everyday drinking.	\$12.00	\$40.00
Drink ME Chardonnay 2026	Light, fruity, unoaked white.	\$12.00	\$40.00
RED WINE			
Drink ME Pinot Noir 2025	Soft, juicy red berry fruit.	\$12.00	\$40.00
Drink ME Shiraz 2022	Medium bodied, plum and pepper.	\$12.00	\$40.00

COFFEES AND TEAS

	SMALL	LARGE
Espresso / Flat White / Latte / Cappuccino / Mocha	\$5.50	\$6.50
Alternative milk		\$1.00
Short Black / Long Black / Piccolo	\$5.50	\$6.50
Short Macchiato / Long Macchiato	\$5.50	\$6.50
Chai Latte / Match Latte / Hot Chocolate / Dirty Chai Latte	\$5.50	\$6.50
Babyccino		\$3.50
Selection of Teas		\$5.50
English Breakfast, Earl Grey, Lemon grass and Ginger, Green, Peppermint		