

ALL DAY BREAKFAST

Free Range Eggs on Toast

2 Eggs your way on toasted sourdough *(gf, df, v)*

Smashed Avocado

2 pieces of sourdough toast spread with freshly smashed avocado topped with smooth feta & a balsamic glaze *(gf, df, v)*

Chilli Scramble

2 free range scrambled eggs with farmhouse chilli, crispy bacon, scallions, parmesan cheese and fried onion served over a lightly toasted sourdough *(gf, v)*

Farmhouse Bacon & Egg Roll

Double smoked bacon, free range eggs, American style cheese, tomato relish, fresh baby spinach, on a toasted bun *(gf)*

Eggs Benedict

2 free range eggs, double smoked bacon, baby spinach, local lemon myrtle hollandaise sauce, Churchill Island garden herbs, toasted stoned baked rustic loaf *(gf)*
- **Change bacon into smoked salmon for an extra \$2.00**

Big Breakfast Stack

Double smoked grilled bacon, 2 free range eggs, seasoned tomato, roasted balsamic brown mushroom, avocado, hash brown, toasted sourdough *(gf, df)*

Smoked Salmon Bagel

Toasted bagel spread with lemon & dill whipped cream cheese, smoked salmon, red onion & capers

The Vegan Breakfast

Roasted balsamic glazed mushroom, saltbush seasoned tomato, fresh baby spinach, smashed avocado, hash brown, toasted sourdough *(v, vg, gf, df)*

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 ethically and sustainably sourced seafood, and local produce in the preparation of our menu dishes.

ALLERGEN

We want everyone to feel comfortable and enjoy their dining experience with us. If you have any food allergies or dietary restrictions, please let our staff know, and we will be more than happy to assist you. While we make every effort to accommodate our guests, please be aware that our kitchen handles a variety of ingredients, including common allergens such as gluten, nuts, dairy, and seafood.

(df = dairy free, v = vegetarian, vg = vegan, gf = gluten free)

Please note this venue is cashless. 1.5% Credit Card surcharge. 10% surcharge on Sundays. 15% surcharge on public holidays.

LUNCH

15

Asian Share Plater

Double crunch spicy prawns, vegetable spring roll, fried chicken dim sim, chilli con empanadas served with sweet chilli mayo and soy sauce.

20

Grilled Salmon

Grilled salmon, soba noodle, pickled onion, edamame with bean shoot salad, toasted peanuts, topping with lemon soy dressing

28

Local Fish & Chips

Whiting in a light, crispy batter. Served with garden salad, rustic fries, tartare sauce with farmhouse rosemary salt *(df)*

17

Farmers Beef Burger

Angus beef patty, melted American cheese, crisp lettuce, tomato, caramelized onion, tomato relish on fresh milk bun, rustic fries, seasoned with rosemary salt

26

Grilled Chicken Burger

Marinated chicken tenderloins, crisp lettuce, tomato, pickled onion & sweet chilli mayo served on a milk bun with chips *(gf, df)*

28

Summer Delight Salad

A mixture of salad leaves, pickled beetroot, crumbled feta & maple glaze walnut served with tangy red wine vinaigrette *(df, gf, v, vg)*

26

- **Add grilled chicken for \$6.00**
- **Add smoked salmon for \$8.00**

28

Bowl of Chips

Straight cut fries, rosemary salt & aioli *(df, gf, v, vg)*

34

36

32

27

27

24

24

14

Farmhouse Kitchen

CHURCHILL ISLAND



KIDS MENU

UNDER 12 YEARS OLD

Bacon & Egg On Toast

1 fried egg & 1 rasher of bacon on toasted stone baked rustic loaf *(gf, df)*

14

Kids Chicken Tenders & Chips

Crumbed chicken tenders, straight cut chips & tomato sauce *(df)*

14

Kids Pasta

Penne pasta served with a rich Napoli sauce and mozzarella cheese

14

EXTRAS

+ Gluten free bread/roll

3

+ Bacon (2 Rashers)/Smoked Salmon

6

+ Eggs (2) Poached or Fried

5

+ Hashbrowns (2)

5

+ Avocado or Tomato or Mushroom

5

LOCAL ISLAND WINE

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

	BTL	
Purple Hen Shiraz	45	
Purple Hen Sauvignon Blanc	45	
Purple Hen Pinot Noir	45	

AUSTRALIAN WINE

	GLS	BTL
Sparkling Cuvée	12	40
Chardonnay	12	40
Sauvignon Blanc	12	40
Shiraz	12	40
Cabernet Sauvignon	12	40

BEER

Great Northern	12
Byron Bay Lager	12
Heineken	12
Ocean Reach Pale Ale	12

CIDER

5 Seeds Apple Cider	10
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COLD DRINKS

Soft Drinks	5
Coke	
Coke No Sugar	
Fanta	
Lemon Fanta	
Sprite	

Water	5.5
Wallaby Sparkling Water Can	5.5
Wallaby Still Water Can	5.5

Juice	6.5
Noah's Juice	

Milkshake	8
Strawberry	
Chocolate	
Banana	
Caramel	
Vanilla	

Cold Drinks	8
Iced Latte	
Iced Chocolate	
Iced Mocha	
Iced Matcha	
Iced Chai Latte	
Iced Long Black	

Farmhouse Kitchen

CHURCHILL ISLAND



HOT DRINKS

Tea	ONE SIZE ONLY	
English Breakfast		5
Earl Grey		
Green		
Peppermint		
Lemon Grass & Ginger		

	SML	LRG
Latte		
Cappuccino	5	6
Macchiato		
Flat White		
Piccolo		
Espresso		
Short Black		
Long Black		
Mocha		
Chai latte		
Matcha Latte		
Hot Chocolate		

EXTRAS

Babycino	3
Extra Shot	0.7
Syrup	0.5
<i>(Vanilla, Caramel, Hazelnut)</i>	
Specialty Milk	0.5
<i>Almond, Oat, Soy, Lactose Free</i>	

CREATE CATERING SUSTAINABILITY STATEMENT

The Nature Parks and Create Catering are committed to improved sustainability outcomes and waste management systems across all its commercial sites. Our front of house hospitality operation has been proudly 100% single use plastic and plastic bottle free since 2019.

The Nature Parks and Create Catering are committed to local procurement and currently have 40% of our menu ingredients sourced locally. We are also committed to only offering sustainably sourced seafood working with other conservation organisations and our local fisheries to not only support sourcing sustainable seafood, but also educate people about how we can still enjoy seafood without impacting our marine eco-systems.

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