

ALL DAY BREAKFAST		LUNCH FROM 12PM		Farmhouse Kitchen	
Free Range Eggs on Toast 2 Eggs your way on toasted sourdough (gf, lnt, df, v)		15	Mixed Vegetable Lasagne House made vegetable lasagna with layers of pasta, rich tomato sauce, ricotta & a medley of seasonal vegetables topped with béchamel and melted mozzarella served with a fresh garden salad (lnt, v)	28	CHURCHILL ISLAND
Smashed Avocado 2 pieces of sourdough toast spread with freshly smashed avocado topped with smooth fetta & a balsamic glaze (gf, lnt, df, v)		20	Grilled Salmon Grilled salmon, soba noodle, avocado and edamame & bean shoot salad, toasted peanuts, lemon soy dressing (df)	36	WINTER MENU
Turkish Eggs 2 free range poached eggs served over a lightly seasoned garlic yogurt then drizzled with our house made chilli olive oil with toasted sourdough (gf,df,v)		20	Crispy Pork Belly Slow cooked pork belly with crispy skin on a bed of parsnip & celeriac puree , with a crunchy apple slaw drizzled with a tangy plum sauce (gf, lnt)	34	MONDAY TO FRIDAY 10AM TO 3PM SATURDAY TO SUNDAY 9AM TO 3PM
Farmhouse Bacon & Egg Roll Double smoked bacon, 2 free range eggs, American style cheese, tomato relish, fresh baby spinach, on a toasted bun (gf,lnt)		17	Farmers Beef Burger Angus beef patty, melted American cheese, crisp lettuce, sliced tomato, caramelised onion, tomato relish on fresh milk bun, rustic fries, seasoned with rosemary salt (lnt)	27	KIDS MENU UNDER 12 YEARS OLD ONLY
Eggs Benedict Free range eggs, double smoked bacon, baby spinach, local lemon myrtle hollandaise sauce, Churchill Island garden herbs, toasted stoned baked rustic loaf (gf, lnt)		26	Grilled Chicken Burger Marinated chicken thigh, crisp lettuce, ripe tomato slices, pickled onion & sweet chilli mayo served on a sesame seed bun with chips (gf, lnt, df)	27	
Big Breakfast Stack Double smoked grilled bacon, 2 free range eggs, seasoned tomato, roasted balsamic brown mushroom, avocado, hash brown, toasted sourdough (gf, lnt, df)		28	Winter Greens Salad A mixture of kale, spinach & roquette with chopped cabbage, grated carrot & apple, crumbled fetta & candied walnuts served with a tangy red wine vinaigrette (df, gf, v, vg) - Add grilled chicken for \$6.00	22	
Smoked Salmon Bagel Toasted bagel spread with lemon & dill whipped cream cheese, smoked salmon, red onion & capers		26	Bowl of Chips Straight cut fries, rosemary salt & aioli (lnt, df, gf, v, vg)	12	
The Vegan Breakfast Roasted balsamic glazed mushroom, saltbush seasoned tomato, fresh baby spinach, smashed avocado, hash brown, toasted sourdough (v, vg, gf, df)		28			
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, lnt = low nut trace, 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.					

Bacon & Egg On Toast		14
1 fried egg & 1 rasher of bacon on toasted stone baked rustic loaf (gf, lnt)		
Kids Chicken Tenders & Chips		14
Crumbed chicken tenders, straight cut chips & tomato sauce (lnt)		
Kids Pasta		14
Penne pasta served with a rich Napoli sauce and mozzarella cheese (lnt)		
EXTRAS		
+ Gluten free bread/roll		3
+ Bacon (2 Rashers)		5
+ Eggs (2) Poached or Fried		5
+ Hashbrowns (2)		5
+ Avocado or Tomato or Mushroom		5

<div>LOCAL ISLAND WINE</div> <div>Purple Hen Wines is a family owned vineyard located on Phillip Island.</div> <div><div><div>Purple Hen Shiraz</div><div>Purple Hen Sauvignon Blanc</div><div>Purple Hen Pinot Noir</div></div><div><div>45</div><div>45</div><div>45</div></div><div>BTL</div></div>			<div>COLD DRINKS</div> <div><div><div>Soft Drinks</div><div>Coke</div><div>Coke No Sugar</div><div>Fanta</div><div>Sprite</div><div>Sprite Plus</div></div><div>5</div></div> <div><div><div>Water</div><div>Wallaby Sparkling Water Can</div><div>Wallaby Still Water Can</div></div><div><div>5.5</div><div>5.5</div></div></div> <div><div><div>Juice</div><div>Noah's Juice</div></div><div>6.5</div></div> <div><div><div>Milkshake</div><div>Strawberry</div><div>Chocolate</div><div>Banana</div><div>Caramel</div><div>Vanilla</div></div><div>8</div></div> <div><div><div>Iced Drinks</div><div>Latte</div><div>Chocolate</div><div>Mocha</div><div>Matcha</div><div>Chai Latte</div></div><div>8</div></div>		
<div>LOCAL ISLAND WINE</div> <div><div><div>Sparkling Cuvée</div><div>Chardonnay</div><div>Sauvignon Blanc</div><div>Shiraz</div><div>Cabernet Sauvignon</div></div><div><div>12</div><div>12</div><div>12</div><div>12</div><div>12</div></div><div><div>GLS</div><div>BTL</div><div>40</div><div>40</div><div>40</div><div>40</div><div>40</div></div></div>					
<div>BEER</div> <div><div><div>Great Northern</div><div>Byron Bay Lager</div><div>Heineken</div><div>Ocean Reach Pale Ale</div></div><div><div>11</div><div>12</div><div>12</div><div>12</div></div></div>					
<div>CIDER</div> <div><div><div>5 Seeds Apple Cider</div></div><div>9.5</div></div>					
<div>CREATE CATERING SUSTAINABILITY STATEMENT</div> <div><div><div>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.</div><div>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.</div></div></div>					
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<div>Farmhouse Kitchen</div> <div>CHURCHILL ISLAND</div>		
<div>DRINKS MENU</div> <div>MONDAY TO FRIDAY 10AM TO 3PM</div> <div>SATURDAY TO SUNDAY 9AM TO 3PM</div>		
<div>HOT DRINKS</div> <div><div><div>Tea</div><div>English Breakfast</div><div>Earl Grey</div><div>Green</div><div>Peppermint</div></div><div>ONE SIZE ONLY</div><div>5</div></div> <div><div><div>Latte</div><div>Cappuccino</div><div>Macchiato</div><div>Flat White</div><div>Piccolo</div><div>Espresso</div><div>Long Black</div><div>Mocha</div><div>Chai latte</div><div>Matcha Latte</div><div>Hot Chocolate</div></div><div>SML</div><div>LRG</div><div>5</div><div>6</div></div>		
<div>EXTRAS</div> <div><div><div>Babyccino</div><div>Extra Shot</div><div>Syrup</div><div>Specialty Milk</div></div><div><div></div><div></div><div>(Vanilla, Caramel, Hazelnut)</div><div>Almond, Oat, Soy, Lactose Free</div></div><div>3</div><div>0.7</div><div>0.5</div><div>0.5</div></div>		