

{ ASPARAGUS } ~ 19.00 (V)

Asparagus, poached eggs, smoked rye and charred onion served with frisee and a lemon-tarragon yoghurt.

{ WAFFLES } ~18.50 (V)

Dark chocolate and cardamom waffles with praline granola, honey mousse, and sour cream ice-cream.

{ HAM HOCK } ~19.00 (GF)

Potato rosti topped with shredded ham hock, beetroot relish, poached eggs, hollandaise sauce and snow pea tendrils.

{ NOT JUST AVOCADO } ~17.50 (V) (GF*)

Avocado on thick cut toasted rye with poached eggs, labne and dukkah with a preserved lemon and herb salad.
~ Add bacon 5.00

{ BAKED EGG } ~18.00 (GF*)

Egg and sheeps milk feta baked in a spiced sauce of tomato, spinach, spiced pork sausage and roasted peppers served with toasted sourdough.

{ PORRIDGE } ~ 15.00 (V)

Mixed grain porridge, served with panela and thyme preserved plums and puffed grains.

{ CHEFS OMELETTE } ~18.50 (GF*)

Seasonal omelette of the day with toasted sourdough. - See Specials.

{ DIVORCED EGGS } ~19.50 (GF) (V)

Two corn tortillas, pinto beans, tomato and jalapeño pickle and two fried eggs, topped with salsa roja and salsa verde.

{ BACON AND EGG ROLL } ~10.00 (GF*)

One egg, bacon, spinach, tomato relish and garlic aioli on a soft milk bun.

~ Add gruyere 1.00

{ B.L.T } ~10.00 (GF*)

Bacon, lettuce and tomato with aioli on a soft milk bun.

{ EGGS HOW YOU LIKE THEM } ~12.50

Scrambled, poached or fried eggs on your choice of white sourdough, soy bean and quinoa grain sourdough or rye sourdough.

{ SIDES }

Two egg side, Wilted spinach ~ 4.00 ea.

Bacon, Grilled tomato, Garlic mushrooms, Avocado ~ 5.00 ea.

Smoked salmon ~ 6.00

{ ARTISAN SOURDOUGHS } ~8.00ea

White, rye, grain or fruit loaf.

Deeks gluten free, add 1.00

All served with whipped butter and preserves.

*** = Some substitution required**

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{ FRUIT TOAST } ~ 14.00 (V)

Three mills fruit toast served with ricotta, preserved figs and honey.

{ CROQUE MADAME } ~ 17.50

Smoked leg ham with a rich cheese sauce, on toasted white served with a fried egg, pale ale mustard and a pickle salad.

{ SOUP OF THE DAY } ~ 14.00 (GF*)

Served with toasted sourdough. -See specials menu.

{ SMØRREBRØD } ~ 8.50 ea

Danish style open sandwiches served on pumpernickel

- 1. Rare roasted kangaroo, beetroot jam, rosemary skyr, caramelised onion, pickled grapes.*
- 2. Salmon gravlax, roasted and pickled beetroot, quark, cured yolk and toasted grains.*
- 3. Lightly smoked kipfler potato with radicchio slaw, pickled fennel, goats cheese.*

~SANDWICHES~

~HCT~ 9.00

Shaved leg ham, gruyere, fresh tomato and piccalilli on grain.

~Vegetarian~ 10.00

Roasted sweet potato, spicy onion jam, pickled cauliflower and feta on rye.

~Salmon Bagel~ 13.00

Hot smoked salmon, dill yoghurt, capers, onion, pickled cucumber and snow pea tendrils.

~Chicken~ 12.00

Sous vide chicken breast, avocado, aioli, gruyere and cos lettuce on white.

~Salami~ 12.50

Salami, grilled zucchini, eggplant and capsicum kyopolou, buffalo mozzarella, fresh herbs.

~SALAD~

~Kipfler Potato~ 14.50 (V) (GF)

Roasted kipfler potato, crispy Serrano, fennel, Spanish onion and a seeded mustard dressing.

~Roast Root Vegetable~ 14.50 (V)

Roasted dutch carrots, pumpkin and beetroot tossed with hazelnuts, freekeh, fresh herbs and a buttermilk dressing.

*** = Some substitution required**

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{ DRINKS} - HOT -

~COFFEE BY PABLO AND RUSTY'S~

Milk Based - Porter St. blend ~ 3.70

Black Coffee - Seasonal Single Origin (Refer to specials) ~ 3.70

Filter Coffee - Batch brew with seasonal single origin (Refer to specials) ~ 3.00

*The Farmers Cup - Espresso and half a long black served with Pablo and Rusty's Single Origin
~ 4.50*

Extra shot, Soy, Decaf, Mug, Iced, Extra chocolate +50c

Our coffee is served between 60 and 65 degrees. If you prefer it hotter please ask for it to be 'Hot'.

~THE OTHER ONES~

Mocha - Milk based coffee blended with dark chocolate ~ 4.50 / 5.50

Hot Chocolate - Milk, Dark or White ~ 4.00 / 5.00

Chai Latte - Real Chai steeped in hot water and blended with Bonsoy ~ 5.50

*Ovvio Tea - English Breakfast, Earl Grey, Vanilla Mint, White Jasmine, Pear Blossom, Lemongrass and
Ginger, Autumn Apple, Elderflower, Chamomile, Sencha Green ~ 4.50*

{ DRINKS} - COLD -

~MILKSHAKES~

Chocolate, Caramel, Vanilla ~ 6.50

Little people shakes ~ 4.00

~ICED~

Iced Coffee - Two shots of espresso, vanilla ice cream, milk and ice ~ 6.00

Iced Chocolate - Swiss chocolate, vanilla ice cream, milk and ice ~ 6.00

~JUICE~

Watermelon, apple, passionfruit and mint ~ 7.00

Orange ~ 5.00

~SOFT DRINKS~

House made lemon squash, Coca Cola, Bundaberg ginger beer ~ 4.50

~SAN PELLEGRINO~

250ml ~ 3.50 / 500ml ~ 5.50