

BREAKFAST MENU

8am to 11.30am

Spring Macadamia Granola | \$15

Our farm grown macadamias, roasted with local honey, with dried fruits and seeds, topped with Greek yoghurt and fresh berries (GF) (V)

Lemon Meringue Pancakes | \$16

Buttermilk pancakes, served with Canadian maple syrup, our Summerland Farm Lemon Butter, baked Italian Meringue and fresh berries

Bacon & Egg Roll | \$14

Two of our fresh laid eggs, bacon, cheese, aioli and house-made smoky barbeque sauce (GF)

Our Eggs, Your Way | \$14

Poached, fried or scrambled eggs with semi-dried cherry tomatoes, grilled sourdough & olive oil

Pesto Scramble | \$16

Our native pesto in creamy scrambled eggs with freshly grated parmesan

Avocado Bagel | \$16

Avocado and Ricotta Mousse on a crispy bagel, with our Macadamia Dukkah & herbs
(Add Greek fetta, house cured salmon, bacon \$6)

Eggs Benedict | \$20

Poached eggs on a grilled English Muffin with fried champagne ham, with a citrus hollandaise sauce
(Add house cured salmon, bacon \$6)

Veggie Hash | \$20

Potato hash & roast pumpkin with a poached egg, confit garlic portobello mushroom, fried haloumi served with topped with sauce Choron & extra virgin olive oil (V)

Mixed Grill | \$29

Eggs your way on sourdough, bacon, fried pork belly, 24-hour slow-roasted pepper brisket, confit garlic portobello mushroom, potato hash, & a romesco sauce

Add to your meal for \$6 each

House-cured salmon, bacon (2), potato hash, eggs your way (2), halloumi (2), avocado, brisket, pork belly, portobello mushrooms (2)

Add to your meal for \$3 each

Hollandaise, romesco sauce, Greek Fetta

DRINKS

8am to 3pm

BARISTA

COFFEE | \$4.50 CUP | \$5.10 MUG

Cappuccino, Flat white, Short/Long Black, Latte, Mocha, Chai Latte, Hot Chocolate

Iced Latte | \$6

Decaf + 60c

Soy (GF), Lactose free, Almond or Oat Milk + 60c

TEA | \$3.50

English Breakfast, Earl Grey, Green, Chai, Peppermint, Chamomile

Honey | 60c

MILK BAR

SMOOTHIES | \$8

Summerland Smoothie
Check specials board daily

Banana Smoothie
Banana, cinnamon, honey, milk

ICED DRINKS | \$8

Iced Chocolate
Iced Coffee

MILKSHAKES | \$6

Chocolate, Strawberry,
Caramel or Vanilla

SPIDER | \$6

with Coke, Lemonade or solo

Dietaries:

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (DF) Dairy Free

SWEETS & ALL DAY EATS

Daily baked fresh scones

2 scones \$5.50, 1 scone \$3

Choice of plain, date, macadamia or mixed scones, served with strawberry jam, cream or butter

Toast \$7

Sourdough with butter & honey, vegemite, peanut butter or jam (GF bread available add \$3)

Raisin Toast & butter

2 slices \$7, 1 slice \$4

Banana Bread \$7

(GF option available add \$1)

CHECK OUT OUR CAKE FRIDGE FOR MORE SWEET TREATS!

FIZZIES & JUICE

BOTTLED JUICE | \$5.50

Mango Banana & Apple, Pineapple, Orange or Apple

POPPERS | \$2.50

Orange, Apple or Apple & Blackcurrant

WATER

Still \$3.50 | Sparkling water \$4

SOFT DRINK

Coke, Coke Zero, Diet Coke, Lemonade, Solo | \$4

Agrom Blood Orange Sparkling Water | \$4

Bundaberg Ginger Beer or Lemon Lime & Bitters | \$4

Coke, Lemonade, Solo or Orange Juice Jug | \$10

LUNCH MENU

11.30am to 2.30pm

SHARE

Bowl of chips with sauce | \$7

Aioli, tomato sauce, house barbecue sauce or gravy

Confit Garlic Bread

Four pieces \$8 | Eight pieces \$14

Macadamia Dukkah Bread | \$9

Four pieces, with our spice blend and extra virgin olive oil (DF)

Portobello Mushroom Arancini | \$14

Crumbed mushroom & rice balls served on a napolitana sauce & topped with freshly grated parmesan

Avocado Salsa Tostadas | \$16

Fried tacos, avocado, cucumber, semi-dried cherry tomatoes, with chimichuri sauce & fresh coriander (DF) (VG)

(Add pork belly, house-cured salmon, marinated chicken, pepper brisket, fried squid \$6)

Chilli Pork | \$18

Crispy fried Pork Belly in a Thai chilli jam & rice wine pickled vegetables, fresh lime & coriander (DF)

Grazing board | \$36

Citrus-cured salmon, marinated chicken, fried halloumi, Camembert, a native Warragal Greens and macadamia pesto, dukkah topped harissa dip, freshly fried corn chips, local honey roasted macadamias, semi-dried cherry tomatoes, and marinated spring vegetables, serves two

MAINS

Confit Crispy Skinned Salmon | \$32

Pan fried, with a potato and herb rosti, a smoked capsicum romesco, roast and pickled spring vegetables, herbs and a tomato vinaigrette (GF) (DF)

Warm Thai Beef Brisket Salad | \$26

Spiced and braised beef brisket, served on vermicelli noodles, mesclun and cherry tomatoes, with a lime, chilli dressing, topped with mint, coriander, crushed peanuts, macadamias and fried shallots (GF) (DF)

Chilli Squid Linguini | \$25

Fried chilli, garlic & squid in a white wine, napoli sauce, served with spinach, basil & cherry tomatoes, with fresh herbs (DF)

Macadamia & Spring Veggie Salad | \$23

Our avocados, baby heirloom beetroots, roast pumpkin, mesclun, semi-dried cherry tomatoes, honey macadamias, served with a lemon and herb vinaigrette (DF) (GF) (DF)
(Add pork belly, house-cured salmon, marinated chicken \$6)

Farm Roast | \$20

Served with spring vegetables, and gravy (GF) (DF)
(See staff or specials board for roast of the day)

Chicken Schnitzel | \$22

Panko crumbed free range chicken breast served with a side salad, chips and gravy
(Make it a parmigiana \$3)

Crispy Fried Barramundi & Chips | \$23

Served in a lightly spiced gluten free flour with chips, a garden salad, and a lime aioli (GF) (DF)

Add to your meal for \$6 each

House-cured salmon, pepper brisket, fried pork belly, marinated chicken, fried squid

BURGERS

ALL SERVED WITH CHIPS

Harissa Chicken Burger | \$21

Spicy marinated chicken breast, Harissa sauce, cheese, tomato, preserved lemon mayonnaise and a smoked paprika slaw, on a milk bun

Wagyu Beef Burger | \$22

With bacon jam, cheddar, lettuce, tomato and our beetroot & apple jam on a milk bun (GF)

Portobello Burger | \$20

Herb marinated and roasted portobello mushroom, served with fried halloumi, lettuce, semi-dried cherry tomato and a native warragal and macadamia pesto, on a milk bun (V)

KIDS

MAINS | \$10

Kid's Roast

Sliced pork leg with spring vegetables and gravy (GF) (DF)

Barramundi Bites

Served with lime aioli & chips or salad (GF) (DF)

Kids Fried Chicken Bites

Buttermilk marinated chicken, served with house-made barbecue sauce & chips or salad

ICE CREAM | \$4

Two scoops of vanilla ice cream with choice of chocolate, strawberry or caramel topping

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(GF) Gluten Free,
(DF) Dairy Free



Open 7 days, 8am - 3pm
summerlandfarm.com.au
02 6628 0610

Closed Good Friday,
Christmas Day
& Boxing Day