

BREAKFAST MENU

8am to 11.30am

French Toast Bites | \$16

Local Sourdough, Canadian maple syrup, Summerland Farm Lemon Butter, chantilly cream

Smoky Brekkie Roll | \$16

Two of our eggs fried, bacon, Byron Bay Mozzarella scamorza, aioli, rocket and house smoky barbeque

Our Eggs, Your Way | \$14

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

Eggs Benedict | \$22

Poached eggs on two potato hashes, citrus hollandaise (Add house cured salmon (60g) or bacon (2) \$6) (GF)

Veggie Brekkie | \$24

Potato hash, roast pumpkin, a poached egg, garlic portobello mushroom, fried Byron Bay Mozzarella haloumi, romesco and dukkha (V)

Summerland Big Breakfast | \$30

Our eggs your way on local sourdough, with bacon, fried pork belly, 24-hour roasted brisket, confit garlic portobello mushroom, hash and romesco

Kids Fried Bacon & Egg on Toast | \$10

Kids French Toast Bites with cream | \$10

Add to your meal for \$6 each

House-cured salmon (60g), bacon (2), potato hash,, Byron Bay Mozzarella haloumi (2), avocado, brisket, portobello mushrooms (2)

Add to your meal for \$3 each

Hollandaise, romesco sauce

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 \$6.50, 1 scone \$4.00

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

Toast \$7

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

Local 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

Agrium 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 (GF) (DF)

Bowl of Sweet Potato Chips | \$9

Aioli, tomato sauce, or gravy (GF) (DF)

Avocado Salsa Tostadas (4) | \$16

Fried tacos, avocado, cucumber, pickled red onion, cherry tomatoes and jalapenos, chipotle romesco, coriander and lime (GF) (DF) (VG)

Salt and Mountain Pepper Squid | \$24

Crispy fried squid, with citrus aioli and a roast capsicum, rocket salad (DF) (GF)

Farm Grazing Board | \$36

Citrus-cured salmon, marinated chicken, 24-hour-cooked brisket, Byron Bay Mozzarella haloumi and Scamorza, macadamia pesto, dukkha-topped capsicum dip, freshly fried corn chips, our honey-roasted macadamias, semi-dried cherry tomatoes, marinated spring vegetables (serves two)

MAINS

Fresh Market Fish | \$32

(See staff or specials board for Fresh Fish of the day)

Thai Beef Brisket Salad | \$26

Slow roast beef brisket, served on vermicelli noodles, lettuce tomato, with a lime, chilli dressing, coriander, crushed peanuts, macadamias and fried shallots (GF) (DF)

Ancient Grain Salad | \$23

Grains, roast pumpkin, local honey-roasted macadamias, cauliflower, semi-dried tomatoes, pickled radish and beets, cos, lemon dressing (GF) (DF) (V)
(Add pork belly, house-cured salmon (60g), salt and pepper squid, marinated chicken \$6)

Farm Roast | \$22

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

Chicken Schnitzel | \$24

Crumbed free range chicken breast with a side salad, chips and gravy (GF)

(Make it a parmigiana with Byron Bay Mozzarella \$4)

Fried Barramundi | \$25

Lightly floured and seasoned, with sweet potato chips, spring vegetable salad, lemon vinaigrette and lime aioli (GF) (DF)

Add to your meal for \$6 each

House-cured salmon, roast brisket, marinated chicken, salt and pepper squid

BURGERS

ALL SERVED WITH CHIPS

Harissa Chicken Burger | \$24

Spiced chicken breast, harissa, Byron Bay Mozzarella, tomato, lime aioli, smoked paprika slaw, on a milk bun

Brisket Burger | \$24

Byron Bay Mozzarella scamorza, slow roast brisket, beetroot relish, tomato, smokey barbecue sauce, cos, on a milk bun

Portobello Mushroom Burger | \$23

Herb marinated portobello mushrooms, Byron Bay Mozzarella haloumi, lettuce, tomato, macadamia pesto, on a milk bun (V)

KIDS

MAINS | \$10

Kid's Roast

Roast of the day with vegetables and gravy (GF) (DF)

Barramundi Bites

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

Kids Fried Chicken Bites

Served with house-made barbecue sauce & chips or salad (GF) (DF)

ICE CREAM | \$4

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

Dietaries:

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



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

Closed Good Friday,
Christmas Day
& Boxing Day