



Weston Farm Polenta Porridge topped with crunchy granola, honey and seasonal fruit (GF)	18
French style crepe with cinnamon baked apples topped with whipped ricotta cheese, walnuts and coffee caramel (GF)	23
Pigeon Hole Benny eggs , baked polenta chips with wilted greens , chorizo, poached eggs with smoked paprika hollandaise sauce (GF)	24
Soft Baked Eggs - all served with 2 slices of toasted sourdough	
- Plain Baked (Veg)	13.5
- Spanish style - baked eggs on top of beans with chorizo	
in smoky tomato sauce	20.5
- Creamy greens and mushroom baked eggs (Veg)	19.5
Toasted pulled chicken sandwich with cheese, pickled capsicum, fresh greens and honey mustard, side of pickles	19
Ultimate Grilled cheese sandwich with 3 types of cheese,	
granny smith apple sauce and roasted garlic, side of pickles (Veg)	18
Bruschetta with spicy white asparagus and capsicum relish on toasted sourdough with Soy Brie'zy Cheese with side of	
seasonal greens (vegan)	21.5
Soup of the day served with toasted sourdough and butter	15
Veg = Vegetarian, V= Vegan or VO= Vegan Option,	

All produce in green is lovingly handpicked & provided by Weston Farm

GF=Gluten Free, GFO=Gluten Free Option

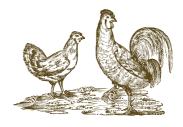
Dear valued customer,

We want to inform you about an important change regarding our payment processing. A small 1.4 % surcharge will be applied to card payments to cover recent increases in bank surcharges. We apologise for any inconvenience this may cause and appreciate your understanding as we navigate these adjustments. If you are unhappy to pay this, we are more than happy to accept CASH payments instead. Thanks for your continued support and patronage. The PH Team.



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Sides		5.5
Bacon		
Spanish b	eans	
Soft bake	d eggs	
Chorizo		
Haloumi		
Toasted s	ourdough	
Selection	of pickled vegetables	
Gluten fr	ee bread [2 Slices]	3
Condiment	s	1.5
House m	ade Jam	
Peanut bu	ntter	
Honey		
Vegemite		
Tomato 1	relish	
Padron c	hilli sauce	
Гаке Away		
Toasted P	fulled chicken sandwich with cheese, pickled capsicum,	
fresh gree	ens and honey mustard	19
Ultimate	Grilled cheese sandwich with 3 types of cheese,	
	mith apple sauce and roasted garlic (veg)	18
Soup of t	he day served with toasted sourdough and butter	15

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Ham and cheese toastie

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15





Coffee by Villino $\mid 5 \mid 5.5$ extra shot \mid oat \mid soy \mid almond \mid lactose – free \mid cream \mid .75 Batch Brew $\mid 4.5 \mid 5$

Flavour Shots | .75 vanilla | caramel | hazelnut

Vienna Coffee | 5.5 | 6

Chai latte | Hot chocolate | 5 Mocha | Salted Caramel Latte | 5.3 | 6

Iced Coffee | 6 | Iced Mocha | 6.5 Iced chocolate | 6.5 | Iced Chai | 6.5

Love Tea | 6

French Earl Grey | English Breakfast | Lemongrass & Ginger Peppermint | Jasmine green | Chamomile | Rooibos | Genmaicha Honey - soaked Chai - Brewed | 7

Juice by Tas juice press | 7

Apple | apple & vitamin c

Orange | orange, apple & vitamin c

Citrus | pineapple, apple, lemon, ginger, orange & vitamin c

Reboot | carrot, apple, lemon, ginger, turmeric & vitamin c

Fruits | watermelon, apple, lemon, raspberry, mint & vitamin c

Greens | Tuscan cabbage + silverbeet + celery + mint + parsley + apple

Soft Drinks / Tasmanian Water

Capi Sparkling Water | 250ml | 4.5 | 750 ml | 6 Cloud Juice Still Water | 600ml | 5 | 750 ml | 9 Sodasmith Finger Lime Soda | 4 Local Ginger Beer | 6



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Sparkling

Dunes & Greene Chardonnay Pinot Noir Sparkling South-Eastern Australia 11 | 200ml balanced acidity, strawberry, cream, lemon

Leconfield SYN Cuvee Blanc Sparkling NV McLaren Vale and Coonawarra, SA 40 | 750ml

fresh peach aroma, smooth fruity taste, crisp acidity, creamy texture

White

2019 Tertini Chardonnay Coal River Valley, TAS lively citrus, subtle oak, balanced palate 12 | 150ml | 58 | 750ml

Red

2021 Terini Pinot Noir Coal River Valley, TAS cherries, spice, complex palate, fine finish 13 | 150ml | 60 | 750ml

Tasmanian Craft Beer

Pilsner | Moo Brew | 10 German-style lager, balanced, malt sweetness, smooth

Apple Cider | Plenty Cider | 11 Silky texture, oak-matured, refreshing



