

the SCENIC RIM FARMSHOP MENU









HOUSE BAKED CAKES (available all day)

Carrot Cake with Kalfresh carrots	\$6.50
Vegan Carrot Cake	\$6.50
Pumpkin & Citrus Syrup Cake with fresh Norco cream (GF)	\$6.50
Yoghurt & Honey Cake with 4Real yoghurt & Dewar honey, local citrus	\$6.50
Choc Beetroot Brownie (DF, GF)	\$6.50
Apple Tea Cake served with fresh Norco cream	\$6.50
Citrus curd tart with fresh cream & finger lime pearls	\$7.50
Chocolate coffee ganache tart	\$7.50

BREAKFAST (last orders 10:15am)

Mediterranean baked eggs with sourdough	\$18.50
Truffle roasted Canungra mushrooms on sourdough with blistered cherry tomatoes, crumbled feta & herb pesto	\$18.50
Sweet Corn & Feta cakes with tomato salsa, relish, spiced chickpeas & yoghurt	\$18.50
Poached eggs on sourdough with whipped feta & fresh tomato salad	\$18.50
 Local Bacon & Free Range Egg Muffin with cheese & house made relish	\$9.50
Seasonal Frittata with side salad (V, GF)	\$18.50
 Ham & Cheese Croissant (vegetarian option available)	\$9.50
 Fresh Croissant with whipped butter & local preserves or honey	\$7.50
ADD: Local double smoked bacon \$6.00 Local Free Range Poached Egg \$4.00 Gluten Free Bread \$4.00	

LUNCH (11am - 2pm)

Coffee rubbed slow roasted brisket (GF and/or DF available) with a seasonal slaw, herbed yoghurt dressing & tortillas	\$22.00
 Ginger glazed pork salad with glass noodles (GF, DF) topped with crispy shallots, chilli & peanuts	\$22.00
Red Thai chicken curry (GF on request, DF) with steamed rice	\$22.00
 Freshly baked Turkish bread	\$15.00
 Double smoked ham, cheese, salad OR Poached chicken, cheese, salad	\$18.50
 Roast Vegetable salad with feta, leaves & quinoa (V, GF, vegan option available)	\$18.50
 Seasonal Frittata with salad (V, GF)	\$18.50
 Crispy chips with a creamy herb drizzle	\$10.00

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