BREAKFAST Available 7am - 12pm

Crumpets

Toasted and served w/ butter and golden syrup

Crumpets

Toasted and served w/ banana, fresh berries, local honey and sweet nut crumble

Adventure bread

w/ peanut butter, banana, fresh berries and local honey

Breakfast burrito

Grilled bacon, fried egg, baby spinach, feta cheese, Spanish onion, tomato, avocado, aioli and sriracha hot sauce

Breakie burger

Fresh baked roll w/grilled bacon, fried egg, baby spinach, tomato, avocado, cheese, tomato relish and ailoi

Bacon & eggs

Our fresh toasted sourdough topped w/grilled bacon and fried eggs

Bakehouse granola

w/Greek yoghurt, house granola, fresh berries, banana, fresh passionfruit and honey

Smashed avo

On Miche with caramelised beetroot & onion relish, feta, toasted pepitas, sunflower kernels and roquette leaves

Add to your meal • \$3 per addition

Grilled bacon • Fried egg • Grilled tomato • ½ Avocado • Baby spinach Sourdough



LUNCH

Available until 1.30pm, (1pm Sat)

Bowl of hot chips

Piping hot and crunchy - add a side of creamy aioli or sauce

Cheeseburger

w/ beef pattie, cheese, gherkins, onion, American mustard and tomato sauce

Schnitzel burger

w/ house slaw, lettuce, cheese and aioli

Crunchy pork belly on fresh milk bun

w/ house slaw, onion, American mustard, sweet chilli mayo, gherkins and cheese

Chicken sourdough toastie

Seasoned chicken breast, sun-dried tomatoes, onion, avocado, baby spinach, cheese & pesto aioli, toasted on bakehouse sourdough

Reuben sourdough toastie

Corned beef, slaw, onion, pickles, cheese, American mustard & aioli, toasted on bakehouse sourdough

The big cheese toastie!

Thick cut traditional white sourdough with American mustard, caramelised onion & beetroot relish, cheddar, mozzarella and feta

Breakfast burrito

Grilled bacon, fried egg, baby spinach, feta cheese, Spanish onion, tomato, avocado, aioli & sriracha hot sauce

Buffalo cauliflower wrap

w/ lettuce, onion, fetta, mozzarella cheese and aioli

Roast pumpkin nourish bowl

w/ roast pumpkin, hardboiled egg, avocado, caramelised onion & beetroot relish, brown rice, chickpeas, carrot, purple cabbage, mixed salad leaves, feta, pepitas and balsamic dressing

Crispy pork belly nourish bowl

w/ sliced crumbed pork belly, hard boiled egg, avocado, cucumber, tomato, caramelised onion & beetroot relish, brown rice, carrot, purple cabbage, mixed salad leaves and lemon & olive oil dressing

Buffalo Cauliflower nourish bowl

w/ brown rice, mixed green leaves, Spanish onion, cucumber, avocado, carrot, purple cabbage, pepita seeds, sunflower kernels, sultanas and curry yoghurt sauce

Bakehouse chicken caesar salad

Sliced chicken, lettuce, diced bacon, sliced egg, shaved parmesan, seasoned croutons and drizzled w/caesar dressing



PIES

Plain

Cheese & bacon

Curry

Mushroom

Mexican

Potato

Chunky Pepper

Chunky Dianne

Chicken, bacon & mushroom

Sausage roll

Cheese & bacon sausage roll

Spinach and feta pastie

Smokie (Frankfurt wrapped in pastry)

Try our 'Pie of the week'
Ask our staff for this weeks flavour

PASTRIES

Morning bun

w/ cinnamon and raisins

Cruffins

Nutella • Raspberry • White choc • Caramel brûlée

Almond croissant

Croissant

Ham and cheese croissant

Ham, cheese and tomato croissant

CAKES

Chocolate éclair

Chocolate fudge cake

Carrot cake

Apple turnover

Custard tart

Apple slice

Vanilla slice

Cupcake

Honey roll

Single sponge cake

Double sponge cake

Bakhouse slices

- Chocolate espresso
- Cookies and cream
- Spiced caramel

Iced donuts

- Coffee nut
- Strawberry
- Chocolate obsession

Muffins

- Apple cinnamon
- Mixed berry
- Choc chip

Cookies

- Fig and ginger
- Cranberry and macadamia
- Triple chocolate

Granola

- Fruit and nut
- Apple cinnamon
- Chocolate

FARMER'S BAKEHOUSE ARTISAN BREAD RANGE

Country white sourdough

Flour, salt & water. Years of baking experience is the secret ingredient in this sourdough batard

Grain sourdough

Mixed with local grain blends & baked in our stone floored oven

Miche sourdough

Chocolate coloured & made from wholemeal flour with a dark caramelised & blistered crust with an open & chewy crumb

Olive & fresh rosemary sourdough

Our organic sourdough mixed with kalamata olives & rosemary picked from our herb garden the day of making

Crumpets

Our traditional 'Wales Styled' crumpets are light with a honeycomb textured centre. Toasted with butter & preferred condiment

Ciabatta (Italian origin)

Popular in cafes as a sandwich bread. Made with olive oil & has a rustic crust with a light soft centre full of air pockets

Walnut & 5 fruits sourdough

With apricots, dates, raisins, sultanas, figs & roasted walnuts. One of our most popular market day breads

Pumpkin cob loaf

Roasted pumpkin & herb cob with a soft moist crumb centre. Baked with a crunchy pepita covered crust

Rustic baguette

A long baguette made from our organic white sourdough

Milk buns

Golden crusted buns with a moist light textured centre. Our milk buns are perfect as a fresh roll or serve toasted to create an amazing burger

WE HOPE YOU ENJOY THE EXPERIENCE AND THANK YOU FOR YOUR SUPPORT