BREAKFAST Available 6am - 12pm

BANANA BREAD

Toasted & served w/ ice cream, fresh strawberries & drizzled w/ nutella

FRUIT LOAF

Our fresh toasted fruit loaf w/ butter & honey

BELGIAN WAFFLES

Our classic waffles w/ fresh berries, banana, vanilla ice cream, drizzled with nutella & topped with toasted hazelnuts

BREAKFAST BURRITO

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

BREAKIE BURGER

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

BACON AND EGGS

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

BAKEHOUSE GRANOLA

W/ Greek yoghurt, house granola, fresh berries, banana, fresh passionfruit & honey

AVO AND FETA

Our fresh toasted sourdough w/ sliced avocado, cherry tomatoes, feta cheese, our house made macadamia dukkha & a drizzle of olive oil

TOASTED BAKEHOUSE SOURDOUGH

Two slices of our fresh toasted sourdough w/ butter & your choice of spread

CROISSANT

W/ butter & house jam OR shaved ham & tasty cheese

ADD TO YOUR MEAL

Grilled bacon • Fried egg • Grilled tomato • ½ Avocado • Baby spinach Sourdough • \$3 PER ADDITION

LUNCH Available until 1.30pm, (1pm Sat)

BOWL OF HOT CHIPS

Piping hot crunchy steakhouse chips served w/ creamy aioli

CHICKEN BURGER

A fresh Bakehouse milk bun w/ chicken schnitzel, fresh slaw, lettuce, cheese & aioli

BLT SANDWICH

Our freshly toasted sourdough w/ grilled bacon, lettuce, tomato, avocado, Spanish onion, tasty cheese & aioli

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

CHICKEN BLT WRAP

Seasoned chicken breast, grilled bacon, lettuce, tomato, avocado, Spanish onion, cheese & pesto aioli

GARDEN SOURDOUGH TOASTIE

Roast Pumpkin, beetroot, baby spinach, feta, avocado, sun-dried, tomatoes, onions & pesto aioli, toasted on Bakehouse sourdough

BREAKFAST BURRITO

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

PUMPKIN BOWL

Baby spinach, roast pumpkin, chickpeas, quinoa, avocado, dried cranberries, roasted walnuts, roasted pepitas & drizzled w/ olive balsamic dressing

BAKEHOUSE CHICKEN CAESAR SALAD

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



PIES

\$5.00
\$5.50
\$5.50
\$5.50
\$5.80
\$5.80
\$5.50
\$4.00
\$4.20
\$4.20
\$4.80

PASTRIES

Nutella Cruffins	\$6.00
Cinnamon and Raisin Morning Bun	\$6.00
Plain Croissant	\$3.80
Almond Croissant	\$6.00

CAKES

Banana date and walnut loaf	\$4.50
Chocolate Éclair	\$4.60
Apple Turnover	\$4.80
Lamington	\$4.40
Cake of the Day	\$6.00
Chocolate Beetroot Cake (GF)	\$6.00
Carrot Cake	\$6.00
Chocolate Brownie Slice	\$4.80
Spiced Caramel Crumble Slice	\$5.00
Caramel Popcorn Slice (GF)	\$5.00
Chocolate Espresso Slice	\$5.50
Merengues	\$4.40
• Oreo Chocolate	
• Orange Almond	
• Raspberry Pistachio	
Cookies	\$3.80
• Fig	
• Ginger and Pistachio	
• White Chocolate Cranberry and	
Macadamia	
• Triple Chocolate	

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

FARMER'S BAKEHOUSE ARTISAN BREAD RANGE

COUNTRY WHITE SOURDOUGH

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

GRAIN SOURDOUGH

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

SOY LINSEED SOURDOUGH

With added cracked soy beans and linseed. Coating this loaf with the seeds creates an unforgettable experience with roasted linseed adding a nutty flavour to the bread

MICHE SOURDOUGH

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

RYE SOURDOUGH LOAF

Rye is a heavier style of bread, a little more of a European bakery type of bread. A low gluten bread for the those with an intolerance

OLIVE & FRESH ROSEMARY SOURDOUGH

Our Organic Sourdough mixed with Kalamata Olives & rosemary picked from our herb garden the day of making

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 and roasted walnuts. One of our most popular market day breads

PUMPKIN COB LOAF

Roasted Pumpkin and herb cob with a soft moist crumb centre. Baked with a crunchy Pepita covered crust

SOURDOUGH BAGUETTES

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

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