



Please place order and pay at the Counter.
Our kitchen is open from 9.30am to 3.30pm Wednesday to Sunday

MENU

Homemade Meals

Chicken & Leek pie served with salad & homemade condiment	\$18.00
Steak & Mushroom pie served with salad & homemade condiment	\$18.00
Peppered Steak pie served with salad & homemade condiment	\$18.00
Cauliflower & Broccoli Cheese Pie (V) served with salad & homemade condiment	\$18.00
Beef Sausage Roll served with salad & homemade condiment	\$15.00
Spanakopita (spinach & feta slice) (V) served with salad & homemade condiment	\$18.00
Vegetable Frittata (pumpkin, sweet potato, capsicum & onion) (V, GF) served with salad & homemade condiment	\$16.00

Light Lunch

Chicken & Leek pie served with homemade condiment	\$12.00
Steak & Mushroom pie served with homemade condiment	\$12.00
Peppered Steak pie served with homemade condiment	\$12.00
Cauliflower & Broccoli Cheese Pie (V) served with homemade condiment	\$12.00
Beef Sausage Roll served with homemade condiment	\$ 9.00
Spanakopita (spinach & feta slice) (V) served with homemade condiment	\$12.00
Vegetable Frittata (pumpkin, sweet potato, capsicum & onion) (V, GF) served with homemade condiment	\$ 10.00
Take away pie (no condiment)	\$10.00

Toasted Sandwiches

Choice of two fillings: Ham, Cheese, Tomato, Onion (V & GF option)	\$ 7.00
Extra per additional filling	\$ 1.00

Pea & Ham (DF, GF) OR Sweet Potato & Pumpkin Soup (DF, VG, GF)	\$10.00
with bread	\$14.00
with GF bread	\$14.50

Our Famous Scones with Homemade Plum, Apricot or Fig Jam

DF – DAIRY FREE | GF – GLUTEN FREE | V – VEGETARIAN | VG – VEGAN

Full serve (Two plain or date scones) served with choice of homemade jam & cream	\$10.00
Half serve (One plain or date scone) served with choice of homemade jam & cream	\$ 6.00
Full serve with a Glass of Anniebrook Fortified Wine (Two plain or date scones)	\$14.00
Extra Jam, Cream or Butter	\$ 1.00
Take away FROZEN scones (2 plain scones \$5 / 2 date scones \$6)	

Sweets

Apple Slice served with Ice Cream OR Cream	\$10.00
Banana Bread served with Cream (GF)	\$8.00
Chocolate Brownie served with Cream (GF)	\$8.00
Ice Cream Sundae your choice of Chocolate, Caramel, Strawberry or Spearmint sauce	\$8.00

Hot Drinks

	Small	Large
Flat White	\$5.00	\$5.50
Latte	\$5.00	\$5.50
Cappuccino	\$5.00	\$5.50
Long Black	\$4.50	\$5.00
Hot Chocolate	\$5.00	\$5.50
Mocha	\$5.00	\$6.00
Espresso	\$3.00	-
- Extra Shot	\$1.00	-
Chai Latte	\$5.00	\$6.00
Babyccino	\$2.00	-
Additional milk option: Almond, Oat, Lactose Free	\$0.50	

Teas

	Pot for One	Pot for Two
English Breakfast Earl Grey Green Peppermint Ginger & Lemongrass Chamomile OR Chai	\$5.00	\$9.00

Iced Drinks

Iced Coffee Iced Chocolate Iced Mocha served with Ice Cream OR Cream	\$8.00
Milkshake Vanilla, Strawberry, Chocolate, Caramel OR Spearmint	\$7.00
Spider your choice of soft drink flavour from the display fridge served with Ice Cream	\$7.00

Cold Drinks

Coke Coke Zero Fanta Lemonade	\$3.00
Ginger Beer Bitters	\$4.00

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House Wine

Sauvignon Semillon Blanc OR Cabernet Shiraz

Glass	Bottle
\$7.00	\$25.00

Thank you for visiting our family farm.

We source our products from the farm and locally, to tempt the taste-buds
with good wholesome country cooking.

Specialising in homemade, farm kitchen food, with award-winning scones and jams, served with lots of cream,
and pies with our own shortcrust pastry. Plus, local Commonage Coffee.

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