



Tasmanian  
*Lavender*  
Company

PLEASE PLACE YOUR ORDER AT THE COUNTER

**Soup of the day** – generous serving accompanied with lightly toasted bread - Please refer to our specials board V, Vegan or GF upon request 16.5

**Bacon & eggs** – soft poached eggs with bacon, spinach and our house made lavender chutney on a lightly toasted pide bread DF, GF upon request 25

**Eggs benedict** – lightly toasted pide bread topped with freshly hand sliced ham, spinach, soft poached eggs and hollandaise sauce GF & V upon request 26.5

**House made baked beans** – Oven baked served with lightly toasted thick cut sourdough and dolloped with sour cream V, Vegan or GF upon request 21

*Add – bacon, mushrooms, halloumi, eggs, GF bread, or hollandaise 4.5ea*

**Beer battered fish and chips** – freshly beer battered and served with our signature seasoned farmhouse chips and our house made paprika aioli 32

**Tasmanian scallop, bacon and chorizo skewers** - one of our classics served with crispy polenta, mediterranean style herb salad and house made paprika aioli GF 32

**Beef stack** – porterhouse steak, crispy bacon, roasted mushrooms & cheese on smashed potato skins with a red wine and soy reduction 34

**Chicken caesar salad** – locally grown cos lettuce, bacon, parmesan cheese, anchovies, croutons, soft poached egg and freshly made dressing GF upon request 24

**Gnocchi carbonara** – Potato gnocchi served with our creamy house made carbonara sauce with mushrooms, bacon & topped with freshly shaved parmesan 26

**Thai beef salad** – porterhouse strips served on an aromatic salad with coriander and mint served with a fresh zingy dressing DF 28

**Roasted vegetable stack** – Roasted vegetable medley, with haloumi, fresh herbs and sticky balsamic glaze, served on a bed of crispy polenta V, Vegan on request 26

**Salt & pepper squid** – locals favourite, marinated with chilli, and soy served on an Asian inspired salad with lime and chilli Thai dressing 26

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<b>Blueberry pancake Infusion</b> – blueberry and lavender infused pancakes topped with raspberry and strawberry compote, white chocolate & lavender ice cream and whipped lavender cream	V	23
<b>Maple pancake delight</b> - fluffy Pancakes infused with blueberries served with Maple syrup, lavender infused cream topped with our lavender and coconut ice cream	V	23
<b>Lavender indulgence</b> - layers of everything lavender, ice cream, nougat and chocolate fudge sauce topped with lavender shortbread and chocolate	V	20
<b>House-made scones</b> – served with our award winning triple berry jam and freshly whipped cream also available with lavender infused cream for a delicious twist	V	13
<b>Farmhouse savoury scones</b> – cheese, herbs, mustard and bacon infused in these delicious scones served warm with our homemade chutney and lavender butter		13
<b>Bowl of farmhouse chips</b> – lightly seasoned served with chutney	V	11
<b>Panini</b> – chicken or vegetarian toasted lightly, served with our house made chutney and salad garnish	V, GF or Vegan upon request	16
<b>Specials</b> – please refer to board for daily specials		

## SIDES

Lightly toasted pide bread topped with fresh herbs and Tasmanian garlic	V	9
Farmhouse chips lightly seasoned	V	9

## *Why not try one of our delicious house-made cakes, slices and biscuits located in our display fridges*

## KIDS MENU (UNDER 12)

<b>Soup of the day</b> – served with lightly toasted pide bread – refer specials board		
	Vegan GF upon request	9
<b>House-made nuggets and chips</b> – freshly made chicken nuggets lightly seasoned and served with seasonal salad and our farm style chips		14
<b>Fish and chips</b> - freshly battered and served with our signature seasoned farmhouse chips		14
<b>Toasted sandwiches</b> – range of fillings available, served with white bread – pide available on request	GF upon request	10.5
<b>Bowl of farmhouse chips</b> – lightly seasoned	V	9

GF – Gluten Free

V – Vegetarian

DF – Dairy Free

Vegan

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