### SAV OUR

# ALL DAY MENU

		ents. We kindly ask for no alterations to the menu or recipes	
♥ TOAST WITH BUTTER   pane, malted pane, turkish bread, 1st 3.9 / 2 gluten free	2sl 5.9	POTATO ROSTI   bacon, roasted tomato, haloumi, smashed avocado, pesto, coriander and chilli	20
ALMOND CROISSANT	7.5	ZUCCHINI FRITTERS   smoked salmon, dill, fetta, poached eggs,	20
MUFFIN   baked daily served with butter	4.9	asparagus, grilled lime, hummus	
<b>D</b> FRUIT AND NUT TOAST WITH BUTTER 1sl 5.5 /	′ 2sl 9	SAVOURY MINCE RAGOUT   poached eggs, paprika hollandaise, toasted	1
D TOASTED BANANA BREAD   with salted caramel 1st 5.5 / 1st 5.5	′ 2sl 9	pane	
nascarpone		CLASSIC BENEDICT   bacon, ham or salmon (add \$1), fresh spinach, toasted pane	1
ROISSANT   savour's raspberry jam and butter / leg ham and 6.2 heese	2 / 7.9	BREAKFAST BURGER   bacon, fried eggs, cheese, sautéed onion, smokey	1
<b>D</b> SMASHED AVOCADO   on toasted malted pane, fetta, 1sl 9.40 / 2s	l 15.9	bbq sauce, kewpie mayonnaise on a japanese milk bun	
dd a poached egg \$3		BREAKFAST BURRITO   with bacon, fried eggs, sautéed onion, mushrooms, mozzarella, tomato relish, smashed avocado	1
BIRCHER MUESLI   grated apple, coconut, fresh berries, vanilla oghurt, pepitas, matcha poached pear, lemon balm, flowers	16.9	BIG BREAKFAST   tomato, chorizo, potato rosti, mushrooms, bacon, poached eggs, toasted pane	2
GREEK YOGHURT   mixed berry compote, savour granola, lemon alm	14.9	ONELETTES	
<b>D</b> EGGS YOUR WAY   poached, fried or scrambled, toasted pane, butter	11.9	BACON OMELETTE   mushrooms, mozzarella, shallots, tomato relish, toasted pane	2
SAUTÉED MUSHROOMS   shallots, confit garlic, herbs, truffle oil, nascapone, toasted pane dd a poached egg \$3	15.9	♥ PUMPKIN OMELETTE   spinach, shallots, fetta, hummus, toasted malted pane	2
D BAKED FRENCH TOAST   matcha roasted pear, walnuts, raspberries, lueberries, strawberries, raspberry coulis, vanilla creme patissiere,	19.9	<b>PORK BELLY OMELETTE</b>   with enoki mushrooms, fried shallots, chilli, mint, sesame seeds, asian dressing	2
lowers		BUILD YOUR OWN - MINIMUM 3 ITEMS	
RICOTTA HOTCAKE   fresh berries, maple syrup, honey roasted seeds nd nuts, toasted coconut, mascapone, flowers	21.9	TOAST   pane, malted pane, turkish bread, gluten free 15L 3.9 / 2	!SL
ONFIT CHILLI SCRAMBLED EGGS   chorizo, avocado, danish fetta, pasted malted pane	19.9	CONDIMENTS   tomato sauce / bbq sauce / vegemite / raspberry jam / marmalade / peanut butter	
ANKO CRUMBED CAMEMBERT   smoked leg ham, caramelised onion	20.9	TOMATO RELISH / HOLLANDAISE	
uree, poached eggs, hollandaise, asparagus, croissant	2007	EGGS   fried, poached, scrambled 1 \$3 /	2 9
VEN ROASTED SALMON   potato rosti, wilted spinach, poached eggs,	25.9	POTATO ROSTI / ZUCCHINI FRITTER / ROASTED TOMATO	
ill, hollandaise, flowers, water cress		MUSHROOMS / FETTA / WILTED SPINACH / ASPARAGUS / AVOCADO & LEMON	
ROASTED PUMPKIN   caramalised onion puree, fetta, poached eggs, ispy enoki mushrooms, pepita dukkah, toasted malted pane	20.9	SMOKED SALMON / HALOUMI / BACON / CHORIZO	
ORK BELLY   poached eggs, curry hollandaise, wilted spinach,	22.5	KIDS	
atercress, chilli, fried shallots, sesame seeds, naan		• BOILED EGGS AND SOLDIERS	1
GREENS BOWL   spinach, green peas, broccoli, shallots, fetta,	19.9	• GRILLED CHEESE ON TOAST 1sl \$5.5 / 2	sl \$
sparagus, goji berries, kale dd a poached egg \$3		BATTERED BARRAMUNDI FINGERS AND CHIPS	1

Kitchen Opening Times: Mon-Sun 6.30am-2.30pm / During peak times only one bill, one card per table will be accepted / 15% surcharge will apply on public

holidays

## LUNCH

♥ DUO OF DIPS   Hummus, cumin spiced yoghurt, extra virgin olive oil, dukkah, smoked paprika, mini garlic naan	15.9
COCONUT PRAWNS   with mint, coriander, roasted capsicum, spinach, cherry tomatoes, peanuts, fennel, coconut dressing	19.5
PANKO CRUMBED CHICKEN BAO (3)   rocket, cucumber, chipotle mayonnaise	15.9
G SALT AND PEPPER CALAMARI   rocket, aioli and lemon	18.5
ANGUS BEEF PIE   with a side salad and tomato relish	14.5
8 HOUR SLOW ROASTED LAMB SHOULDER   potato rosti, mushrooms, leek, speck, red wine jus	28.9
OVEN ROASTED SALMON   sautéed broccoli, peas, spinach, shallots, asparagus, kale, fetta, goji berries, lemon	28.9
$\ensuremath{\textbf{CORONA BATTERED BARRAMUNDI}}\xspace$ with beer battered chips, side salad, aioli & lemon	25.9

## BURGERS

ANGUS BEEF & BACON BURGER   cheese, tomato, onion, oak lettuce, kewpie mayonnaise with beer battered chips		
PANKO CRUMBED CHICKEN BURGER   oak lettuce, cheese, tomato, onion, smokey chipotle mayonnaise with beer battered chips		
BLT   bacon, smashed avocado, lettuce, tomato, cheese, kewpie mayonnaise with beer battered chips	18.9	
<b>PORK BELLY</b>   oak lettuce, cheese, tomato, onion, smokey chipotle mayonnaise with beer battered chips	18.9	
• VEGETARIAN BURGER   zucchini fritter, smashed avocado, roasted capsicum, spinach, pesto, haloumi, red onion with beer battered	18.9	
chips		
chips	15.9	
chips STONE BAKED PIZZAS (9INCH)	15.9 17.9	
chips STONE BAKED PIZZAS (9 NCH) • MARGHERITA   napoli, mozzarella, basil, extra virgin olive oil		
chips <b>STONE BAKED PIZZAS (9 NCH)</b> <b>O</b> MARGHERITA   napoli, mozzarella, basil, extra virgin olive oil <b>PROSCIUTTO</b>   napoli, mushrooms, rosemary, rocket, truffle oil LAMB   napoli, mozzarella, roasted capsicum, shallots, red onion, rocket,	17.9	

# COLD SALADS

BROCCOLI SALAD   cranberries, cabbage, coconut, pinenuts, sml cumin, turmeric, seeded mustard dressing		15.9
CAULIFLOWER SALAD   lemon zest, fried curry leaves, sml 7.9 Reg   smoked paprika, pepitas, sultanas, spiced yoghurt		15.9
PUMPKIN SALAD   pepita, chilli, fetta, roasted onion, smt asparagus, pepitas		15.9
P A S T A S		
FETTUCCINE WITH PRAWNS   confit chilli, garlic, cherry tomator spinach, white wine, napoli, parmesan, lemon	es,	24.9
FETTUCCINE LAMB RAGOUT   lamb shoulder cooked in red wine, onion, carrot, tomato, herbs, parmesan		22.9
LINGUINE BOLOGNAISE   beef mince slowly cooked with red wine, tomato, parmesan		21.9
FETTUCCINE WITH SPECK   shallots, leek, confit garlic, mushrooms, white wine, cream, truffle oil, parmesan		21.9
LINGUINE WITH CHICKEN   bacon, mushroom, shallots, confit garlic, napoli, white, wine, dash of cream		21.9
<b>O RICOTTA AND SPINACH RAVIOLI</b>   pumpkin, cherry tomatoe confit garlic, spinach, pine nuts, white wine, cream, parmesan		21.9

BOWL OF BEER BATTERED CHIPS   with aioli	8.9
SIDE OF BEER BATTERED CHIPS	4.5

#### **GD** GLUTEN FREE

### **V** VEGETARIAN

WE HAVE MANY MORE DELICIOUS SAVOURY & SWEET ITEMS AVAILABLE IN OUR DISPLAY CABINETS. PLEASE FEEL FREE TO HAVE A LOOK. ITEMS ARE AVAILABLE UNTIL SOLD OUT.

> stagram: @savournewfarm #savournewfarm / Facebook: savourcafenewfarm

holidays