

Breakfast

Served 9am-11:30am

Big Breakfast		
Sausages, bacon, tomato, baked beans, eggs, mushrooms		22
Eggs Benedict		
Spinach, free-range eggs, ham OR salmon, hollandaise		18
Eggs Florentine (v)		
Spinach, free-range eggs, tomato, hollandaise		16
Bacon & Eggs		
Choice of eggs, crispy bacon		16
Buttermilk Pancakes (v)		
Fresh made with your choice of:	Berries	14
	Jam & Cream	14
	Lemon and Maple	12

To Start

served with fresh bread

Olive & Feta (V, GF)		
Locally made feta with olives & Fairbrossen marinade		12
Fairbrossen Dukkah (V)		
Home-made Dinkum Dukkah with balsamic & EVOO		12
Fairbrossen Paté (GF)		
Chef's special chicken liver paté		12
Bruschetta (V)		
Tomato, feta, basil & red onion		12
Wild Mushrooms (V, GF)		
Forest mushrooms with garlic butter and Pedro glaze		12
Extra Bread		
Basket of grilled bread		6
(Gluten Free Crackers available instead of bread)		

(V) = vegetarian / (GF) = gluten free option



Something Light

served with a Spring salad (honey & mustard dressing)

Fairbrossen Platter (v, gf) (serves two)	40
Olives, EVOO/balsamic, dukkah, marinated feta, selected cheeses (Brie, Blue, Cheddar), chutney and relish, seasonal fruits, grilled bread	
<u>Add:</u> Pate	8
Lemon fried chorizo	8
Cured meats	8
Smoked Salmon	8
WA Prawns	8
Black Angus Beef Burger	24
Lettuce, tomato, onions, cheese, beetroot relish, bacon & egg	
Chicken Turkish	21
Marinated free-range chicken breast, crispy bacon, mixed lettuce, avocado and garlic aioli, served in Turkish Bread	
Eggplant Stack (V, GF, VEG)	21
Layers of eggplant with roasted vegetable in between (mushroom, pumpkin, carrot, zucchini, onions)	
Lentil & Cashew Pattie (V, VEG)	18
A combination of lentils, cashews, coriander and hint of chilli, served with home-made beetroot relish	
Quiche (V)	18
Fresh baked favourite, spinach & feta, roast capsicum, sundried tomato	

(V) vegetarian / (VEG) vegan / (GF) gluten free / (GFO) gluten free option



Mains

* served with a cold potato salad & Spring salad *

Crispy Skin Salmon (GF) Pan-fried Tasmanian Salmon	34
Beef Fillet (GFO) Black Angus fillet topped with pancetta and red wine jus	32
Fairbrossen Chicken (GF) Free range chicken breast, bush spice marinade, tropical salsa	24
Beef and Mushroom Pie Locally farmed beef cooked to Meg's delicious recipe of red wine and mushroom, topped with puff pastry	24
Field Mushroom (V, GF, VEG) Stuffed mushroom, roasted veg (pumpkin, carrot, zucchini, onions), served with risotto rice	18
Caesar Salad (GFO) Cos lettuce, bacon, parmesan, poached egg, croutons, Caesar dressing <u>Add:</u> Chicken OR Smoked Salmon	18 +8
Asian Style Salad (V, GF, VEG) Capsicum, cucumber, coriander, spinach, bean shoots, carrot, snow pea, sprouts, tomato, served with a Chilean lime & garlic dressing <u>Add:</u> Chicken OR Beef	17 +8

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For the Kids

(<12yrs old)

Mini Sausages 2 mini pork chipolatas, crisps, Spring salad, seasonal fruit, juice box	10.5
Chicken Strips Chicken strips, crisps, Spring salad, seasonal fruit, juice box	10.5
Kids Ice cream Vanilla ice cream with your choice of topping: strawberry, chocolate or caramel	6

To Finish

Fairbrossen Cheeseboard (serves 2) (V, GFO) Vintage cheddar, Blue, Brie, walnuts, seasonal fruits, crackers	20
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(V) vegetarian / (GFO) gluten free option



Desserts

Devonshire Tea	12
Two freshly baked home-made plain scones, served with Fairbrossen strawberry jam and cream, and your choice of tea or coffee	
Death by Chocolate (GFO)	9.5
Warm, rich chocolate cake served with chocolate ganache	
Carrot and Walnut Cake	9.5
Delicious flavour of carrots, walnuts, sultanas. Served with cream.	
Lemon Tart	9.5
Made from locally picked lemons, served with cream	
New York Cheesecake	9.5
Traditionally baked cheese cake with berry coulis and cream	
Pear & Walnut Tart (GF)	9.5
Orange & Almond Tart (GF)	9.5

You are welcome to bring a cake for your special occasion, however please note there will be a \$2 cakeage fee per head.

(GF) gluten free / (GFO) gluten free option



Drinks

Pot of tea	(for one)	4	Apple or Orange juice	4
	(for two)	6	Mineral water	3.5
Flat White		4	(Sparkling or Still)	
Cappuccino		4	Soft Drink	3.5
Latte		5	Lemon, lime & bitters	4
Chai Latte		5	Iced Chocolate/Coffee	5.5
Mocha		5	(with cream and ice cream)	
Hot Chocolate		5	Milkshake	5.5
Babyccino		1.5	(choc, caramel, strawberry)	

Wines

<u>White</u>	<u>gl</u>	<u>btl</u>	<u>Red</u>	<u>gl</u>	<u>btl</u>
Harvest White	7	22	Rose	7	22
Chardonnay	7	22	Durif	7	24
Semillon	7	22	Tempranillo	7	24
			Malbec	7	24
			Cabernet Sauvignon	7	24
<u>Limited Release</u>		<u>btl</u>			
'08 Thumbprints Cabernet		30			
'13 Side Project Pinot Noir		30			
'14 'Elterwater' Cabernet		35			

