

CALDERMEADE FARM LUNCH

From 11:15am

LARGE SHARE PLATES (for 2)

CALDERMEADE GRAZING PLATE (GFO,V) \$28

Chefs selections of Cured Meats, Cheese, Olives, Caldermeade Jam, House Made Pickles, Marinated Vegetables with Baked Bread, Grissini Sticks and Lavosh

ARTISAN CHEESE BOARD (GFO,V) \$28

Chefs selection of Cheese accompanied by House Made Fresh Jam, Fresh Grapes, Pear, Apple, Muscatels & Crackers

TAKE A DIP (GFO, V) \$16

Baked Turkish Bread with House Made Dips

SMALL PLATES (for 1)

GOLDEN CALAMARI (DF, GFO) \$15

With Pickled Vegetables & Smoked Garlic Aioli

SOUTHERN FRIED CHICKEN (GF) \$16

With Pickled Baby Cucumber and Caldermeade Hot Sauce

GARLIC PRAWNS (GF) \$26

With Saffron Rice and Salad

GF = gluten free | V = vegetarian | VO = Vegetarian option

GFO = gluten free option | VG = vegan | VGO = Vegan option

DF = dairy free

CALDERMEADE FARM LUNCH

From 11:15am

IN A BUN

Served with Chips, House Salad and Tomato Sauce

WAGYU BURGER \$24

With House Made Onion Jam, Tomato Salsa, Lettuce, Sliced Tomatoes, Cheese And Smoked Garlic Aioli

SLOW COOKED BRISKET BURGER- 12HRS (GFO) \$24

Served with Home Made Tomato Relish, Cheese, Lettuce & B.B.Q Sauce

VEGGIE BURGER (GFO, VGO, DFO) \$22

Tzatziki, Lettuce and Sliced Tomato

STEAK SANDWICH \$25

With Tomato, Pickled Onion, Lettuce, Cheese, Fried Egg and Bacon

FOR YOURSELF

ROASTED VEGETABLES & QUINOA SALAD (GF, DF, V) \$20

With Candied Walnuts and Honey Mustard Dressing

BEER BATTERED FLATHEAD FILLETS \$24

With Chips, Salad & Tartare Sauce

CRISPY SKIN SALMON (GFO) \$28

Pea Smash, Roasted Baby Carrots and Beurre Blanc Sauce

CALDERMEADE FARM GOAT CURRY (GFO) \$28

Served with Saffron Rice, Onion Salad,
Papadum, Caldermeade Mango Chutney &
Caldermeade Farm Yoghurt.

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CALDERMEADE FARM LUNCH

From 11:15am

CALDERMEADE FARM FRESH PIES

CALDERMEADE FARM BEEF PIE \$22
with Salad, Chips and House made Tomato Relish.

CALDERMEADE FARM SAUSAGE ROLL \$22
With Salad, Chips and House Made Tomato Relish

ON THE SIDE

BOWL OF CHIPS (V,GFO) \$10
With Tomato Sauce or Aioli .

BOWL OF WEDGES (V) \$12.50
With Sour Cream & Sweet Chilli Sauce.

ROCKET, PEAR AND PARMESAN SALAD (GF,DFO,V,VEO) \$10
With Balsamic Dressing.

THE KIDDOS

FOR CHILDREN 12 AND UNDER

\$12.50

CHICKEN NUGGETS & CHIPS

FISH & CHIPS

MINI CHEESEBURGER & CHIPS

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COLD DRINKS

GLASS OF CALDERMEADE FARM FULL CREAM COW MILK	\$2
LIGHT COW MILK	\$2
GLASS OF GOATS MILK	\$2.50

ICE ICE BABY...

ICED DRINKS \$8

Chocolate | Coffee

your choice of flavour and Caldermeade Farm milk poured over Caldermeade ice cream with whipped cream

MILKSHAKES TALL \$8 KIDS \$4

Chocolate | Banana | Blue Heaven | Caramel | Strawberry | Vanilla | Mint |

your choice of flavour blended with Caldermeade Farm Milk and Caldermeade ice cream topped with whipped cream

FRESH FRUIT DAIRY SMOOTHIES \$9

Mango Tango | Banana-Llama | Mixed Berries

SOME LIKE IT HOT

your choice of fruits blended with Caldermeade Farm Milk, real ice cream, Caldermeade Farm Yoghurt, and honey

BAMINOCINO \$2.5

LATTE,
FLAT WHITE,
ESPRESSO,
CHOC,



CAPPUCCINO,
SMALL \$4.50
LONG BLACK,
CHAI, HOT
MOCHA

SPICE, VANILLA CHAI
TUMERIC, MACHA LATTE SMALL \$4.50

DIRTY CHAI SMALL \$5.00
Spice or Vanilla chai with espresso shot

POT O' TEA \$5.00
English breakfast, earl grey, green, chamomile, peppermint, lemongrass and ginger

POT O' TEA for 2 \$7.00

MUG O' HOT WATER \$1.50

COFFEE ADDITIONS

Upgrade to Mug, Decaf, Extra shot, Honey 50c

Soy, Almond, Lactose Free 70c



CALDERMEADE FARM Q&A'S



- Just like humans, cow's pregnancy lasts for 9 months. It usually works out that cows give birth every 12-14 months.
- We currently have just over 520 Jersey cows on our farm.
- We run a split calving season in Spring and Autumn, this is to ensure a fresh milk supply year round!
- We run a farm tours everyday at 1:00PM and we add a second one at 11:00AM on the weekend to make sure everyone can get up close with our beautiful cows and calves.

- The cows on our farm are milked twice a day for 10 months, with each cow producing about 5,000 litres of milk during her lactation period.
- We milk Jersey cows which are known to produce lovely rich creamy milk, hence why our coffee and milkshakes are the best!
- As part of our farming and business policy, we offer customers the opportunity to visit the farm and meet our friendly cows. Milk is available to view daily at 2:30pm.
- Our processing factory produces over 5000 2LT bottles of milk per week.