

Lunch menu

Available from 11.15am



SHARED PLATES

Caldermeade Ploughman's Board (GFO, DFO)

Chef's selection of cured meats, local cheese, mixed marinated vegetables, mixed olives, Caldermeade house jam, house pickle or relish with baked bread, grissini sticks and cuvee chocolate.

For Two	28
For Four	50
Extra bread	5

Artisian Cheese Board (GFO, V) 25

Chef's selection of local cheese accompanied by house made fresh jam, apples, grapes, pear, muscatel, crackers and grissini.

ENTRÉES

Mushroom Wellington (V) 15

With sweet potato puree, spinach and grilled vegetable Tuscan sauce.

Coconut Crumbed Prawns 16

With garden salad and wasabi mayo.

Golden Calamari (GFO, DFO) 16

With garden salad and smoked saffron aioli.

Caldermeade Farm Slow Cooked Beef Brisket (GF, DFO) 18

With fennel & apple remoulade, mustard tomato and black garlic.

MAINS

Seafood Linguine 28

With pippies, mussels, fish, calamari, chilli, garlic and white wine butter sauce.

Beer Battered Flathead Fillets (GFO, DFO) 26

Beer battered and cooked until golden with chips, tartare sauce, lemon wedge and garden salad.

Caldermeade Farm Veal Schnitzel (GF, DFO) 25

With house wine infused braised white and red cabbage, pickled cherries and four peppercorn Jus.

Caldermeade Farm Burger (GFO) 26

With house made onion jam, tomatoes, beetroot, lettuce, cheese, Caldermeade farm sauce, house salad and chips.

Caldermeade Farm Goat Curry (GFO, DFO) 28

With saffron rice, Caldermeade Farm yoghurt, mango chutney, onion salad, pappadum and roti.

Crispy Sticky Pork Belly (GF, DFO) 28

With burnt apple puree, fennel, apple & radish salad and red wine Jus.

SALADS

Caldermeade Farmers Market Salad (GF, V, VO, DFO)	22
With roasted vegetables, quinoa, goat fetta, harissa yoghurt, mixed lettuce and house dressing.	
Thai Beef Salad (GF, DFO)	25
With cucumber, cherry tomatoes, shallots, mint, coriander, parsley, mixed lettuce, roasted nuts and traditional Thai dressing.	

SIDES

Chips with tomato sauce or aioli	7
Wedges with sour cream and sweet chilli	10

KIDS MEALS (ages 12 and under)

Kids meal combo meal with milkshake or soft drink	14
Chicken nuggets & chips	11
Fish & chips	11
Mini cheeseburger & chips	11
Spaghetti Bolognese	11

SENIORS

Beer Battered Fish & Chips (GFO)	16
Beer battered and cooked until golden with chips, tartare sauce, lemon wedge and garden salad.	
Roast of the Day (GFO)	16
Served with roast vegetables and Gravy.	
Seniors 2 course	25
Main Course and one scone jam and cream with tea or coffee	

Our menu uses fresh milk, yoghurt, butter, cream and veal grown here at our own farm. You can find these in our shop to take home with you.

Breakfast menu

Available until 11am



MAINS

Fresh Scones	1 for 6
Freshly baked scones with Jersey cream & house jam.	2 for 11
Devonshire Tea	15
Two freshly baked scones served with Jersey cream and house jam, with your choice of tea or coffee.	
Smashed Avo (GFO, V, DFO)	18
Local free-range eggs on toasted sourdough with smashed avo, goat fetta, pumpkin puree and seeds.	
Buttermilk Pancakes (V)	18
Fluffy buttermilk pancakes served with berry compote, maple syrup and fairy floss. Finished off with your choice of Creamy Caldermeade vanilla ice cream or cream.	
Eggs on Toast (GFO, DFO, V)	12.5
Local free-range eggs, cooked to your liking, served on sourdough toast, lightly buttered with Caldermeade salted butter.	
Caldermeade Eggs Benedict (GFO, DFO)	18
Two poached eggs on sourdough, lightly buttered with Caldermeade salted butter. Your choice of ham or smoked salmon with hollandaise sauce.	
Caldermeade Big Brekkie (GFO, DFO)	25
With Caldermeade sausage, bacon, tomato, hash brown, mushroom, spinach and two fried eggs served on sourdough lightly buttered with Caldermeade salted butter.	

KIDS MEALS (ages 12 and under)

All kids meals served with juice or milkshake.

Pancakes with maple syrup & vanilla ice cream. (V)	14
Bacon, Egg & Hash Brown.	14
Caldermeade Yoghurt & Fruit. (GF)	12

Breakfast Extras (each)

Sourdough / spinach	2	2 pieces bacon / mushrooms	4.5
Goat's Feta / hollandaise	3.5	Avocado smash / 2 sausages	5.5
2 Hash Browns / roast tomato / beans / eggs	4		

Drinks menu

Devonshire Tea \$15

2 freshly baked scones, served with house made jam & double thick cream
Small tea or coffee of your choice

A Glass of Milk

Full Cream Jersey milk	2
Light Jersey milk	2
Goat's milk	2.5

Cold Drinks

Iced Coffee	8
Iced Chocolate	8
Milkshakes	
Kids	4
Tall	8
Chocolate, banana, blue heaven, caramel, strawberry, vanilla, mint	

Smoothies	9
Mango tango, banana-llama, mixed berries	

Hot Drinks

Babycino		2.5
Coffee	Small	4.5
	Mug	5
Cappuccino, latte, flat white, long black, espresso, chai, mocha		
Dirty Chai	Small	5
	Mug	5.5
Pot of tea		5
English breakfast, earl grey, green, chamomile, peppermint, lemongrass and ginger		
Tea for Two		7
Hot Chocolate		4.5
Hot water	Mug	1
Add Ons		
Decaf, extra shot, honey		0.5
Soy, lactose free		1
Almond milk		1.3