

# Menu

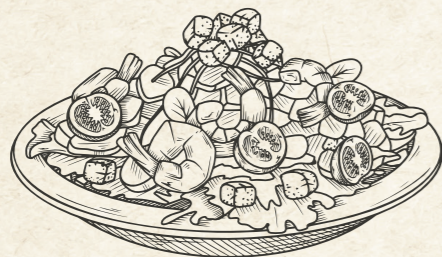
## Snacks + Breads

Garlic Bread <b>V</b>	\$8
Cheesy Garlic Bacon Bread	\$10
Battered Onion Rings (10p) <b>V</b>	\$8
Bowl of Chips	\$10
Sweet Potato Chips <b>V</b>	\$12
Buffalo Wings	6p \$10 / 10p \$15
<i>Served with aioli sauce</i>	
Salt & Pepper Calamari (6p)	\$12
<i>With lemon wedge</i>	

## Farmers Sandwiches & Burgers

All served with chips

Southern Fried Chicken Burger	\$24
<i>Chicken thigh fillet marinated with Asian spices served with lettuce, tomato, fresh onion, tomato relish and aioli sauce</i>	
Veggie Burger <b>V</b>	\$22
<i>Chargrilled capsicum, grilled zucchini, mushrooms, deep fried halloumi, tomato, red onion, tomato relish &amp; homemade aioli</i>	
Farmers Beef Burger	\$22
<i>Beef pattie, bacon, cheese, lettuce, tomato, fresh onion, tomato relish and Dijon mustard</i>	
Steak Sandwich	\$23
<i>150gm scotch fillet, crispy bacon, lettuce, tomato, onion, beetroot, cheese &amp; homemade aioli served with Turkish bread</i>	



## Salads

Roast Vegetable Salad <b>V</b>	\$16
<i>Roasted beetroot, sweet potato &amp; capsicum with garden salad, quinoa and feta cheese served with homemade salad dressing</i>	
<i>ADD Chicken \$6, Chorizo \$7 or Prawns \$8</i>	
Classic Caesar Salad	\$15
<i>Baby cos lettuce, crispy bacon, croutons, parmesan cheese served with Caesar dressing and a boiled egg</i>	
<i>ADD Chicken \$6, Chorizo \$7 or Prawns \$8</i>	
Thai Salad <b>V</b>	\$15
<i>Lettuce, capsicum, Asian herbs, red onion, cucumber, and carrot, fried rice noodles with a tangy Thai dressing</i>	
<i>ADD Chicken \$6, Beef \$6 or Prawns \$8</i>	

## From the Pan

Mild Butter Chicken	\$25
<i>Served with steamed white rice and a papadam</i>	
Fish of the Day	\$22
<i>See chef suggestions</i>	
Pasta of the Day	\$22
<i>See chef suggestions</i>	

## Pizza

Chilli Prawn	\$22
<i>Prawns marinated with chilli, red onion, avocado, baby spinach, mozzarella &amp; napolitana sauce topped with aioli sauce</i>	
The Chorizo	\$22
<i>Chorizo, bacon, red peppers, mozzarella cheese and napolitana sauce, garnished with fresh parsley</i>	
The Outback	\$22
<i>Marinated chicken, bacon, mushroom, red onion, mozzarella cheese and napolitana sauce topped with a minted yogurt</i>	
The Hawaiian	\$18
<i>Smoked ham, chunky pineapple, mozzarella cheese and napolitana sauce</i>	
<i>Note: gluten free bases available - \$2   Half and half pizza - \$2</i>	



## Farmer's Classics

Chicken Schnitzel	\$22
<i>Served with either chips &amp; salad or mash &amp; veg &amp; your choice of one sauce</i>	
Crumbed Lamb Cutlets (2p)	\$25
<i>Served with either chips &amp; salad or mash &amp; veg &amp; your choice of one sauce</i>	
<i>Extra Cutlets \$6</i>	
Salt & Pepper Calamari (10p)	\$24
<i>Served with chips &amp; salad, fresh lemon, homemade tartare sauce &amp; served with fried onion &amp; chilli flakes</i>	
Beer Battered Flathead	\$22
<i>Served with chip, salad &amp; homemade tartare sauce</i>	
Chicken Parmigiana	\$26
<i>Served with either chips &amp; salad or mash &amp; veg &amp; your choice of sauce</i>	

## Kid's Menu

Complimentary 200ml soft drink & ice-cream

Kids Beef Burger	\$12
<i>Beef pattie with tomato sauce served with chips</i>	
Chicken Nuggets (6p)	\$12
<i>Served with chips</i>	
Kid's Pasta <b>V</b>	\$10
<i>Spaghetti, napolitana sauce topped with parmesan cheese</i>	
Kids Fish & Chips (2p)	\$12
<i>Beer battered flathead</i>	



## From the Grill

Served with either chips & salad or mash & veg & your choice of sauce

250gm Rump <b>GF</b>	\$25
300gm Porterhouse <b>GF</b>	\$34

## Steak & Schnitzel Toppers

For an extra flavour hit

Meat Lovers Topper	\$10
<i>BBQ sauce with bacon, ham, chorizo &amp; melted mozzarella cheese</i>	
Hawaiian Topper	\$8
<i>Ham, pineapple, napolitana sauce &amp; melted mozzarella cheese</i>	
ABC	\$8
<i>Avocado, bacon, hollandaise sauce &amp; melted mozzarella cheese</i>	
Inferno	\$10
<i>Bacon, chorizo, hot chilli sauce &amp; melted mozzarella cheese</i>	
Surf n Turf	\$10
<i>Prawns &amp; topped with garlic cheese</i>	

## Sides

Bowl of Garden Salad	\$7
Bowl of Seasonal Vegetables <b>GF</b>	\$7
Bowl of Creamy Mash <b>GF</b>	\$7

## Sauces \$3

Mushroom, Pepper, Dianne, Gravy, Creamy Garlic **GF**

**FARMERS**  
HOME  
HOTEL

Mon - Sat LUNCH 11:30am - 2:30pm 7 Days DINNER 5:30pm - 9pm SUNDAY + PUBLIC HOLIDAYS DINNER 5:30pm - 8.30pm

Takeaway \$3 per meal | 10% surcharge applies on Public Holidays

**GF** Gluten Free | **V** Vegetarian

# Wine

## Sparkling

### Henkell Trocken Dry 200ml

GERMANY

Henkell Trocken fizzes with delicate, long-lasting bubbles for a glassful of glamour. Its finely arranged, harmonic composition makes for a well-rounded, fully developed taste experience.

### Henkell Trocken Rosé 200ml

GERMANY

Fresh aromas of red berries and a hint of strawberry. Harmonious interplay of sweet and sour, berry-like fruity body.

### Taltarni T Series Chardonnay Pinot

PYRENEES VIC

Array of citrus, melon and ripe strawberry flavours. A creamy, textural mid-palate extends into a crisp, refreshing finish.

### Wildflower Prosecco

YARRA VALLEY VIC

Displays a fine bead of bubbles and is pale in colour. It is soft with attractive pear and citrus blossom notes with a fruity, floral finish with bright, fresh acidity.

### Piper-Heidsieck Cuvée Brut NV

REIMS FRANCE

A structured, full-bodied and franc wine. A juicy, fleshy pear and golden grape texture. The finish narrows to citrus and grapefruit flavours. A wine with great fruit, a good mouthfeel and a harmonious balance.



9

9

8 32

8 32

85

## Reds



### Woodbrook Farm Shiraz

CENTRAL RANGES NSW

Displaying robust dark fruit flavours, from sweet blueberry to savoury black olive. Slightly lifted spice with a soft textured finish.

### Josef Chromy Pepik Pinot Noir

TAMAR TAS

Ripe dark cherry aromas lead to a spicy, structured palate of bright red cherries, raspberries, subtle juicy tannins and a lingering finish.

### Wild Oats Cabernet Merlot

MUDGEES NSW

Bright, vibrant style of red wine with lifted herbal and blackcurrant flavours. Smooth and long.

### Hancock & Hancock Tempranillo

MCLAREN VALE SA

Lifted fruit notes highlighting zesty citrus, pear, nectarine and hints of honeysuckle. The palate is light but textured with balanced phenolics and nutty cashew notes, dry and savoury, balanced with crisp acid, great length.

### Robert Oatley Signature GSM

MCLAREN VALE SA

Macerated red fruits and musk from grenache, structure and longevity via shiraz, mourvèdre's gamey notes and minerality.

### Pepperjack Shiraz

BAROSSA SA

This wine displays aromas of blackberries and plums with hints of pepper and spice. The palate is rich, round and soft with concentrated berry fruits and soft velvety tannins.

### Rymill Dark Horse Cabernet Sauvignon

COONAWARRA SA

Aromas of fresh dark cherries, aniseed, tobacco and chocolate. Raspberries, dried cherries, raw cocoa, black olives and subtle mint.

### Best Bin 1 Shiraz

GREAT WESTERN VIC

Fresh blackberries and violets swathed in savoury tones of black pepper, aniseed and dried herbs. Inviting midweighted dark fruit flavours dance around the palate and continue with fine grained tannins and length.

### Wynns Black Label Cabernet Sauvignon

COONAWARRA SA

A seamless line of fruit from our terra rossa vineyards is supported by a fine tannin framework. Flavours of red cherry and plum are complimented by the secondary notes of walnuts and mixed cooking spice.

7.5 10.5 28

9 13 38

8 10 32

11 14 43

10 14.5 45

11 15 43

8 11 32

58

60

## Whites



### Woodbrook Farm Sauvignon Blanc

CENTRAL RANGES NSW

Typical zesty tropical fruits to the fore with just a hint of herbal notes. This wine has an attractive mouthfeel and terrific length of flavour.

### Young Poets Moscato

CENTRAL RANGES NSW

Lifted aromas of spiced pear and rose. A low alcohol wine, with a delicate sweetness and natural spritz.

### Hentley Farm Riesling

BAROSSA VALLEY SA

Lime and lemon curd, tropical characters, passionfruit and guava provide more intensity and combine with a slight herbal influence. A very fine palate with crisp acid through the middle and textural elements providing the supporting act along the sides.

### Pikorua Sauvignon Blanc

MARLBOROUGH NZ

Refreshingly crisp, bright tropical fruits with a touch of gooseberry and light herbal notes.

### Santi Pinot Grigio

VALDADIGE DOC IT

Pear, apricot and white flowers, ripe and round, savoury notes in this classic, dry wine from Italy.

### Robert Oatley Signature Chardonnay

MARGARET RIVER WA

A bright, mid-weight, white peach-accented, gently oaked wine grown on selected sites across Australia's highest performing chardonnay region.

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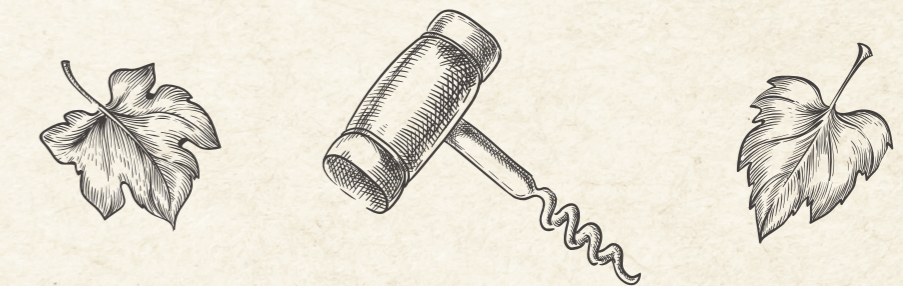
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9 13 38

8.5 13 38

9 13 38



## Rosé



### Luna Rosa Rosado

CENTRAL RANGES NSW

Fresh and fragrant, ripe strawberry, delicate orange peel. Berries, cherries and rhubarb, soft clove spice. Light alcohol, textural, crisp finish, hint of sweetness.

### Marquis de Pennautier Rosé

PAYS D'OC FRANCE

This wine is vibrant and lively, with distinct stylish and stony minerality and delicate red berries flavors. The acidity results in a crisp, crunchy and zesty delicate finish.

8 10.5 29

9 13 38

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