



GROW LOCAL • BUY LOCAL • DINE LOCAL

At Home Grown, we aim to be ethical and inclusive in everything we do.

We source produce from local ethical producers, reducing food miles, supporting the local economy, and offering health benefits to our customers from produce that is fresh, full-flavoured, and organic where possible. Many of our options are vegan, vegetarian or gluten-free. Thanks for supporting us!

ALL DAY BREAKFAST

GREENS GALORE (GF/VEG/VO) 28

A poached egg, two potato rosties, sautéed greens (broccoli, green beans, kale and chard), smashed peas, Meredith goats' fetta, salsa verde & soy pepitas.

Vegan option: Replace egg & fetta with sautéed mushrooms & avocado.

TURKISH EGGS (GFO) 29

Two poached eggs sitting on a bed of baharat spiced yoghurt, sautéed spinach, broccoli, oyster mushrooms, cherry tomatoes, & avocado, with toasted almonds & a drizzle of chilli oil, served with a side of rye toast.

SPICY AVO SMASH (GFO/V) 24

Well-seasoned avocado smash on a whole-seed sour rye toast, with coconut sambal, oyster mushrooms, kale slaw and spicy nut mix.

Add: poached egg 4 / bacon 7

COCONUT PANCAKES (GF/DFO) 25

Two coconut almond pancakes, with Mitch's Preserves strawberry rhubarb jam, coconut yoghurt, fresh strawberries, a drizzle of maple syrup plus pistachios and toasted coconut.

BREKKY BUN: EGG & BACON 15

Egg, bacon, cheese, house made tomato relish & pickles in a bun.

BREKKY BUN: AVO & MUSHROOM (V) 15

Avocado, sautéed mushrooms, cashew cream and tomato relish, in a wholemeal bun.

Add: fried egg 4

BEACH BREAKFAST (GFO/VO) 26

Two poached eggs on a thick slice of toast with white bean hummus, bacon, sautéed kale and chard and house made macadamia dukkah.

VO: Half an avocado with cashew cream + sautéed mushrooms.

EGGS YOUR WAY (GFO) 15

Two poached / fried eggs on sour rye toast. Scrambled eggs + \$2 / GF + \$1

SIDES: Bacon 7 / Chorizo 7 / Smoked salmon 7 / Avocado 6 / Sautéed oyster mushrooms 6 / Sautéed mushrooms 6 / Cashew cream 5 / Pan fried cherry tomatoes 5 / Sautéed kale & chard 4 / Meredith fetta 4 / White bean hummus 4 / coconut sambal 3 / Potato rosti 4 / Egg 4 / Toast 4 / Tomato relish 3 / Jam from Mitch's preserves: blackberry jam, strawberry rhubarb jam, or lime & orange marmalade 3 / Vegemite 3 / Peanut butter 3

KIDS' MENU

KIDS' BREKKY (GFO) 14

A fried/poached egg on a slice of toast with a rasher of bacon and a potato rosti.

KIDS' PANCAKES (GF) 15

Two mini coconut pancakes with strawberries, ice-cream and maple syrup. (Pancakes contain almond meal.)

HAM AND CHEESE TOASTIE (GFO) 12

CHICKEN, AVOCADO & CHEESE TOASTIE 14

CHEESE TOASTIE (GFO) 11

TOAST WITH SPREAD 11

two slices of toast with spread of choice plus butter.

Please advise staff of any allergies / intolerance as we use nut and seeds to garnish. We do our best to serve nut, dairy and gluten-free dishes when requested, but we can't guarantee this.

GF= GLUTEN-FREE / GFO= GLUTEN-FREE OPTION / VEG= VEGETARIAN / V= VEGAN / VO= VEGAN OPTION / DF= DAIRY FREE

Please note: There's a 20% surcharge on public holidays.



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ALL DAY LUNCH

EXCELLENT EGGPLANT (GF / VO) 29

A slow roasted eggplant, stuffed with your choice of Sri Lankan **beef or chicken** curry, turmeric rice, kale slaw & fried shallots laying on a creamy spiced tahini yoghurt.

VO: with spicy beans & potato, kale slaw, turmeric rice & shallots on a bed of cashew cream.

HELLO DAHL (V/GFO) 26

Sri Lankan Dahl (split red lentils cooked in coconut milk) with spinach, served with turmeric rice, kale slaw, spicy beans & potatoes, plus coconut sambal.

Add: fried egg 3

BEEF BURGER (GFO) 28

Juicy beef patty, cheese, bacon, onion jam, relish, pickled fennel and rocket in a bun, served with a potato rosti & a small garden salad.

CHICKEN BURGER (GFO) 28

Pan-fried chicken strips, grilled pineapple, bacon, cheese, chili mayo, and slaw served in a bun, with a potato rosti & a small garden salad.

SMOKED SALMON BOWL (GF) 28

Smoked salmon served with pea and rocket puree, a lemon herb sour cream sauce, and a baby potato, green bean, and brown lentil salad, with capers, pea shoots, radish and toasted seeds.

PRAWN NOURISH BOWL (GF/VO) 29

Garlic prawns with a warm green bean, roasted carrot and black rice salad, on a bed of white bean hummus, with lemon parsley oil and macadamia dukka.

VO: with mushrooms and avocado.

TOASTED FOCACCIAS 18

Chicken

Free-range poached chicken, avocado smash, sundried tomatoes, house made pesto, brie & spinach.

Salami

Hot salami, spicy green beans & potatoes, tasty cheese, The Pickle Project sourcroust & rocket.

Vegan

Grilled zucchini, eggplant, sundried tomatoes, white bean hummus & rocket.

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HOT DRINKS

COFFEE BY JUST PLANET

(Fair Trade and Organic Coffee roasters)

Regular (R) / Large (L)

Latte / Flat White / Cappuccino (R) 5.5 / (L) 6.5

Espresso / Short Black / Short Macchiato /

Piccolo 5

Long Black / Long Macchiato 5.5

Extra shot / Decaf 1

Mocha (R) 6.5 / (L) 7.5

Chai Latte (Sticky Chai) (R) 6.5 / (L) 7.5

Turmeric Latte (house blend) (R) 6 / (L) 7

Soy / Almond / Coconut / Oat / Lactose-free .50 C

Babyccino 3

Puppyccino (Lactose-free milk) 4

Hot Chocolate (R) 5 / (L) 6

ORGANIC POT OF TEA

(by Flockheart Sticky Chai made in Port Fairy)

English Breakfast / French Earl Grey / Peppermint / Ginger & Lemongrass / Chai / Green tea

Pot of tea 6

BOTTLED DRINKS

Mineral waters by Capi:

Capi Sparkling water (500ml)

Capi Sparkling flavours

See fridge for flavours

Bundaberg brewed drinks

(ginger beer / lemon lime bitters / passionfruit)

Remedy organic kombucha

(wild berry / pink lady apple / mango pash)

Noah's Juices

See fridge for flavours

COLD DRINKS

Iced Latte (R) 6 / (L) 7

Iced Coffee / Iced Chocolate 11

Milkshakes

Chocolate / Strawberry / Vanilla / Coffee / Caramel / Blue Heaven

10

Kids' Milkshakes

Chocolate / Strawberry / Vanilla / Caramel / Blue Heaven

7

SMOOTHIES

Berrylicious (V)

Mixed berries, almond milk, chia seeds, LSA & maple syrup

13

Green (V)

Spinach, apple, avocado, coconut water, banana, lemon & maple

Mango Lassi (V)

Mango, coconut milk, coconut yoghurt & maple

Protein Power (V)

Banana, peanut butter, protein powder, oat milk & cinnamon

Banana

Banana, Greek yoghurt, milk & honey

(VO): Banana, coconut yoghurt & milk, maple

Summer Dreams (V)

Watermelon, strawberry, apple, mint, coconut water, lemon juice & maple.

KIDS' SMOOTHIES

9

Berrylicious / Green / Mango Lassi /

Banana

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MEET THE PRODUCERS

Merri Banks Market Garden grow a broad array of vegetables on the fertile alluvial soils on the outskirts of Warrnambool. They follow organic practices to maximise soil biodiversity and produce flavoursome, nutrient-dense vegetables.

Volcano Produce is situated adjacent to Tower Hill – a dormant volcano between Warrnambool and Port Fairy. This rich volcanic soil is perfect for growing tasty, healthy spray-free vegetables.

Our coffee is from **Just Planet**, fair trade organic coffee roasters in Sunbury. Lee and Norman Palumbo aim to encourage community and to support fair trade.

Our bread rises just a few doors down Bank St at **The Village Bakehouse!** John and team bake and serve us our beautiful bread daily.

Flockheart Chai: Local purveyor of teas and spices, Flockheart Chai, provides us with sticky masala chai and organic herbal blends to boost nutrition and soothe the soul.

Crackling Small Goods is an artisanal German-style butchery and smoke-house in Warrnambool, producing quality free-range bacon and ham, among plenty of other delectable items.

Our Jams come from **Mitch's Preserves**, a family-owned business located just half an hour from Port Fairy. They use only the freshest ingredients to preserve, straight from their own garden or their fabulous local fruiterer.

Gourmet Fungi Co. in Warrnambool provide us with awesome looking and tasty seasonal mushrooms. They promote ethical food choices with sustainable farming practices and educate people on the benefits of fungi. They offer fresh, seasonal gourmet mushrooms that are completely free of pesticides, sprays or chemicals!

Our eggs are from **Providore Farm**, in Narrawong. It's a family-run farm with the ethos of regenerative land management practices and ethical animal husbandry while building strong local connections.

Our meat is from Port Fairy's very own butcher, **Sheehan's Meats!** Nick and his team provide quality and local butchered meats, and exceptional customer service.

The Pickle Project in nearby Koroit work closely with local growers to obtain the best produce at its peak, which they use to make wonderful ferments and preserves.

www.homegrownportfairy.au