

Home Grown PORT FAIRY

BEER

Our beer is from Noodledoof Brewery in Koroit. They make quality craft beer and spirits that are exciting, using local ingredients with seasonal influences.

Australian Pale Ale 14

(Has notes of citrus with a punchy tropical bouquet)

South West Best 13

(It's a refreshing **lager** that's crisp & very drinkable)

West Coast IPA 15

(Has a combo of Motueka & eclipse hops, creating a symphony of aroma and a full-on hop-forward flavour)

WINE

All our wines are individual piccolo bottles.

Minchinbury Pinot Noir 12

Riddoch Coonawarra Shiraz 12

Minchinbury Sauvignon Blanc 12

De Bortoli Prosecco 14

Prosecco 13

COCKTAILS

Gin & Tonic: Noodledoof Koroit Gin with tonic water. 12

Noodledoof Davidson Plum Gin with tonic water. 13

Old-Fashioned: Whisky, orange bitters, and wattleseed syrup served over ice. 16

Strawberry Mojito: White Rum, fresh strawberry puree, lime, mint, vanilla syrup and soda water. 18

Tom Collins with a Twist: Koroit Gin, lemon, vanilla syrup, soda water and butterfly pea tea. 18

BEER / WINE / COCKTAILS

Home Grown PORT FAIRY

COFFEE

Our coffee is from Just Planet Coffee Roasters, an award-winning small-scale roaster from Melbourne. It's made from fair-trade and organic beans.

	Regular	Large
Latte Hot Iced	6.5	7.5
Flat White / Cappuccino	6.5	7.5
Long Black Hot Iced	6.5	7.5
Espresso / Double Espresso	5	6
Short Macchiato / Piccolo	5	
Long Macchiato	6.5	
Magic	6	
Iced Coffee	12	
Extra Shot +1.5 Decaf +1		
Syrups (Vanilla / Maple / Hazelnut / Caramel) +1		
Bonsoy Milklab Almond Coconut Oat Lactose-free +1		

OTHER DRINKS

Hot Chocolate (House blend)	6.5	7.5
Chai Latte (Dining in comes in regular size only)	7	8
Turmeric Latte (House blend)	7	8
Matcha Latte (Unsweetened pure matcha) Hot Iced	7	8
Babuccino	4	
Puppyccino (Lactose-free milk)	4	
Iced Strawberry Matcha	12	
Iced Chocolate	12	
Syrups (Vanilla / Maple / Hazelnut / Caramel) +1		

TEAS

Our teas are from Flockheart Sticky Chai, lovingly small-batch blended in Port Fairy.

Pot of loose-leaf tea 6.5 Add: Milk +1

Choices of tea:

English Breakfast | French Earl Grey | Peppermint | Ginger & Lemongrass |
Marsala Chai | Green Tea | Gut Health (Blend of ripe pu-erh, cocoa shell, orange peel,
apple & rose) | Cold & Flu (Blend of olive leaf, elderberry, peppermint, ginger, fennel,
echinacea, lemon myrtle & thyme)

COFFEE / TEA

SMOOTHIES

Berrylicious: Mixed berries, passionfruit, Greek yoghurt, maple, coconut water and almond milk. 15

VO: with coconut yoghurt. +1

Mango Lassi (V): Mango, coconut yoghurt, coconut milk, coconut water, and maple. 16

Protein Power (V): Banana, peanut butter, dates, protein powder and oat milk. 16

Green Supreme (V): Apple, pineapple, avocado, kale, lime juice, almond milk and maple. 16

Classic Banana: Banana, Greek yoghurt, maple and full cream milk.

VO: With coconut milk. 15

KIDS SMOOTHIES

Berrylicious | Mango Lassi | Banana 11

MILKSHAKES

Chocolate | Strawberry | Vanilla | Coffee | Caramel | Blue Heaven 12

KIDS MILKSHAKES

Chocolate | Strawberry | Vanilla | Caramel | Blue Heaven 9

FRESHLY SQUEEZED JUICE

Orange 12

Apple 12

Immune Booster: Orange, carrot, fresh ginger and turmeric. 14

Green Life: Apple, pear, spinach and mint. 14

BOTTLED DRINKS

Capi: Sparkling mineral water 5

Capi Sparkling Flavours:
Blood Orange | Yuzu | Cranberry

Bunderberg brewed drinks: 7
Ginger Beer | Lemon Lime Bitters |
Passionfruit | Lemonade

Remedy Organic Kombucha: 9
Wild Berry | Pink Lady Apple

Noah's Juices: 6
Orange | Watermelon Mint | Apple

HOUSE-MADE ICED TEA

Summer Fun: Pineapple, ginger, lime and butterfly pea tea. 11

Strawberry Supreme: Strawberry, peppermint, green tea, and hibiscus. 11

SMOOTHIES / JUICES

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!

EGGS ON TOAST (GFO)

Two poached or fried eggs on sour rye toast, with butter. 18

Scrambled eggs +3

SIDES

Free-range Bacon 8 | Chorizo 8 | Smoked Salmon 8

Grilled Halloumi 7

Avocado 6 | Sautéed Mushrooms 6 | House-made Baked Beans 6 Roasted Tomato with garlic & herbs 5

Meredith Fetta 4.5 | Spinach 4

House-made Potato Rosti 4

Particularly popular,
receives rave
reviews.

SWEET SUMMER COCONUT PANCAKES (GF / DFO)

Two fluffy coconut almond pancakes, with spray-free local strawberries macerated in rose syrup, house-made strawberry puree, whipped mascarpone ricotta cream, four-berry jam from Mitch's Preserves, chopped pistachios, toasted coconut flakes and a drizzle of 100% pure maple syrup.

29

DFO: Coconut Yoghurt instead of cream.

THE BIG BREKKIE (GFO / VEGO / VGO)

Two soft-poached eggs on toast, with bacon, chorizo, rosti, baked beans, roasted tomato, and sautéed greens.

Veggy Option: Replace bacon & chorizo with mushrooms & avocado.

Vegan Option: Replace eggs, bacon & chorizo with mushrooms, avocado & cashew cream.

36

GRANOLA (GF / VO)

House-made granola with toasted nuts, seeds and dried cranberries, served with seasonal fruit, and Greek yoghurt.

Add: Jug of milk +1

VO: With coconut yoghurt +1

22

Please advise staff of any allergies or intolerances as we use nut and seeds in many dishes and as garnishes.

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.

Wifi Password: ruxfhukexu

Our signature dish.
Showcasing local
produce!

GREENS GALORE (GF / VEG / VO)

A soft-poached egg, with organic sautéed broccoli, snow peas, kale and chard from Merri Banks organic market garden and our Little House on the Hill home organic garden. Two house-made potato rosties from chemical-free Volcano Produce potatoes, smashed peas, Meredith goats' fetta, salsa verde from organic herbs and soy pepitas.

Vegan Option: Replace egg and fetta with mushrooms and avocado.

29

EGGS BENNY (GF)

Free-range ham or smoked salmon, in a croissant with wilted spinach, two soft poached eggs and hollandaise sauce, plus a side salad of rocket, dill, tomato and pickled red onion with balsamic glaze.

29

SRI LANKAN SMASH (V / GFO)

Smashed avocado on a thick slice of toast, with spicy mushrooms and black beans, coconut sambal, kale slaw and spicy nut mix.

Add: poached egg 4 | Bacon 8 | Chorizo 8
Halloumi 7

26

BALSAMIC SMASH (V / GFO)

Smashed avocado on a thick slice of toast, with fresh cherry tomatoes, tossed with pickled red onion, fennel and balsamic vinegar, plus Meredith goats cheese, micro-herbs, toasted seeds, balsamic glaze and finished with a drizzle of basil oil.

Add: Poached Egg 4 | Bacon 8 | Chorizo 8
Halloumi 7

26

ALL DAY BREAKFAST

GROW LOCAL ❤ BUY LOCAL ❤ DINE LOCAL

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This is a spice-loving-customer favourite. It has just the right amount of heat.

CHILLI SCRAMBLE (GFO)

Scrambled chilli eggs on toast, with sauteed mushrooms, chorizo, spicy chimichurri sauce, rocket and crispy shallots.

29

SMOKED SALMON TARTINE (GFO)

Smoked salmon on a couple of pieces of toast with whipped lemon dill cream cheese, avocado, capers, walnuts, a drizzle of salsa verde, and topped with finger lime pearls.

29

EGG & BACON ROLL (GFO)

Fried egg, free-range bacon, cheese, house-made tomato relish and pickles in a malt roll.

Add: Potato rosti +5 | Avocado +6

18

MUSHROOM & AVOCADO ROLL (GFO)

Sauteed garlic mushrooms, avocado, house-made tomato relish and house made cashew cream in a malt roll.

Add: Potato rosti +5 | Fried egg +4

18

CROISSANTS

Free-range ham and cheese croissant.

14

Free-range ham, cheese and tomato croissant.

15

Croissant with jam and butter.

13

Croissant with Nutella and strawberries.

15

JANE DOUGH FRUIT TOAST

TRADITIONAL FRUIT TOAST: Two slices of fruit bread, toasted, served with butter.

14

RICOTTA FRUIT TOAST: One thick slice of fruit bread toasted, served with whipped mascarpone ricotta cream, banana, honey and toasted seeds.

17

KIDS CREATIONS

KIDS BREKKY (GFO)

A fried or poached egg on toast, two free-range bacon rashes, and a potato rosti.

Scrambled egg +1

16

KIDS PANCAKES (GF / DFO)

Two mini coconut pancakes with spray-free local strawberries, ice-cream and maple syrup.

(Pancakes contain almond meal).

16

FRUIT BOWL (GF / VO)

Seasonal fruit, with Greek yoghurt and honey.

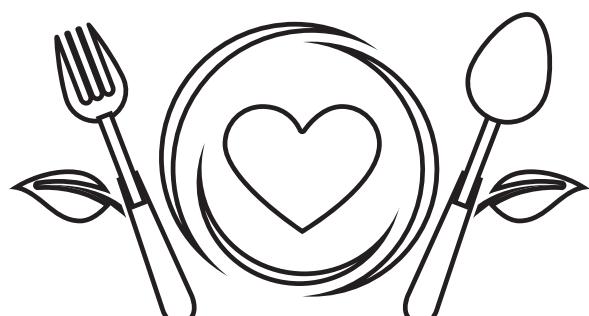
VO: with coconut yoghurt and maple syrup +2.

15

CHAT POTATOES (GF)

Bowl of pan-fried chat potatoes in garlic butter with tomato sauce.

12



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PULLED BEEF CURRY BUN (GFO)

Slow-cooked Sri Lankan pulled beef curry, in a bun with kale slaw, house-made tomato relish and tasty cheese, plus a side of pan-fried chat potatoes with sour cream and paprika. 27

STEAK SANDWICH

A thick juicy grass-fed scotch fillet steak on a Turkish roll, with house-made tomato relish and onion jam, rocket, roasted capsicum, Mercy Valley cheddar, and aioli, plus a side of pan-fried chat potatoes in garlic butter served with sour cream and paprika. 34

CHICKEN BURGER (GFO)

Tender grilled herb lemon marinated chicken strips, with bacon, pineapple, cheese, rocket, pickled red onions plus chipotle sauce in a bun, and a side of chat potatoes with sour cream and paprika. 27

EXCELLENT EGGPLANT (GF / VO)

A whole roasted eggplant, sitting on a bed of spiced tahini yoghurt, stuffed with coconut rice, Sri Lankan chicken curry, devilled potatoes and green beans, kale slaw and fried shallots.

VO: Chicken curry is replaced with spicy mushrooms and black beans, plus grilled tofu. 33

SUMMER DAYS (GF / VEGO / VGO)

Sautéed prawns in chimichurri sauce, on roasted sweet potato discs, with chorizo, avo smash, a corn capsicum and red onion mix, toasted seeds and micro herbs. 32

Vegetarian Option: Replace prawn and chorizo with halloumi and roasted capsicum. 28

Vegan Option: With grilled tofu and roasted capsicum. 28

TERRIFIC TOASTIES

REUBEN TOASTIE

Beloved by reuben regulars!

Cured Silverside, red sauerkraut from Pickle Project, rocket, sliced apple, mozzarella, Mersey Valley cheddar, and house-made reuben dressing. 19

LOADED HAM AND CHEESE TOASTIE

Free-range ham, tasty cheese, mozzarella, sliced tomato, house-made relish and pickles. 17

CLASSIC HAM AND CHEESE TOASTIE

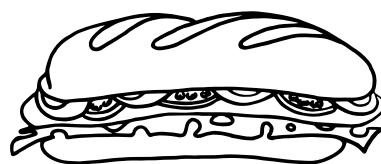
Free-range ham, tasty cheese and mozzarella. 14

TOasted TURKISH BREADS

CHICKEN: Free-range poached chicken, sundried tomatoes, avocado, house-made basil pesto, tasty cheese and spinach. 20

VEGETARIAN: Grilled zucchini, eggplant, roasted capsicum, salsa verde, rocket and grilled halloumi. 19

VEGAN OPTION: With grilled tofu instead of halloumi. 19



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ALL DAY LUNCH

Home Grown PORT FAIRY

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Below is the list of awesome local producers that supply our cafe.

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

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.

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

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

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

Jane Dough in Warrnambool has a love for all things pastry, focusing on a range of high-quality artisan breads, cakes and doughnuts, hand-made and based on high-end ingredients.

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.

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 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 locally butchered meats, and exceptional customer service.

The Little House on the Hill is our own mini-farm just north of Port Fairy. We grow many of our veggies ourselves organically in rich volcanic soil.

MEET THE PRODUCERS