



FARMACY

BRUNCH CLASSICS

Avocado Toast VG

Avocado, tomatoes, dukkah & herbs served on sourdough.

House Pancakes GF

Made with buckwheat flour served with seasonal fruit, coconut 'yoghurt', caramelised pecans & maple syrup.

Chocolate Chip Waffles GF

Made with oats, sunwarrior protein & chia seeds served with banana, housemade nutella & coconut 'yoghurt'.

Market Salad GF

Mixed leaves from our Farmacy Kitchen Garden, fresh herbs & seasonal vegetables, with a creamy nut butter dressing & activated seeds.

Caesar Salad GF NF

Romaine lettuce, mushroom anchovies, avocado, capers, sundried tomatoes served with a caesar dressing & omega 3 flax crackers.

DESSERT

Sweet Tart GF

Housemade vanilla infused cashew 'yoghurt', spiced apple & plum compote with sprouted buckwheat granola.

GF – GLUTEN FREE **NF** – NUT FREE **R** – RAW **VG** – VEGAN

Please be aware our dishes are prepared in a kitchen where allergens are present throughout so we cannot guarantee any dish will be free from trace ingredients. Please inform your server of any allergies or intolerances.