

Home Grown PORT FAIRY

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 & LUNCH

SMOKED SALMON BRUSCHETTA (GFO) 26

Smoked salmon on a thick sour rye toast, with lemon dill cream cheese, avocado, pickled red onion, and capers, topped with micro-herbs & a drizzle of lemon parsley oil.

Add: Poached egg 4

AVO SMASH WITH A SRI LANKAN TWIST. (V/GFO) 23

Avocado smash on a thick piece of sour rye toast, with spicy mushrooms, coconut sambal, kale slaw and a spicy nut mix.

Add: Poached egg 4 / Grilled halloumi 6 / Bacon 7

COCONUT PANCAKES (GF/DFO) 28

Two fluffy coconut almond pancakes, with Mitch's Preserves strawberry rhubarb jam, coconut yoghurt, fresh strawberries, and a drizzle of 100% pure maple, syrup topped with pistachios and toasted coconut.

ZUCCHINI BREAD (VEG) 21

A thick slice of toasted zucchini bread topped with ricotta, honey, blueberries, and house-made sweet dukkah.

EGGS EGGCETERA (GFO) 17

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

Plus pick your own sides.

CHOOSE YOUR OWN BREKKY 9

Two slices of sour rye toast with butter, then choose your own sides.

Gluten-free bread +1

SIDES: Bacon 7 / Chorizo 7 / Smoked salmon 7 / Avocado 6 / Grilled halloumi 6 / Sautéed mushrooms 6 / Cashew cream 5 / Pan-fried cherry tomatoes 5 / Spinach 4 / Meredith fetta 4 / Cauliflower hummus 4 / coconut sambal 3 / Potato rosti 4 / Egg 4 / Toast 4 / Tomato relish 3 / Jam from Mitch's Preserves: mixed berry jam, strawberry rhubarb jam, or lime orange marmalade 3 / Vegemite 3 / Peanut butter 3 / Nutella 3

Please advise staff of any allergies / intolerances 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

Wifi is with Origin. Wifi Password: ruxfhukexu

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

GREENS GALORE (GF/VEG/VO) 29

A soft poached egg, nestled upon a mix of sautéed broccoli, snow peas, plus kale and chard, on two potato rosties, accompanied by smashed peas, Meredith goats' fetta, salsa verde & soy pepitas.

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

BEACH BREKKY (GFO/VO) 28

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

Vegan Option: Eggs and bacon replaced with avocado & sautéed mushrooms. 26

BIG BREKKY (GFO) 35

Two soft poached eggs on two pieces of toast with bacon, chorizo, pan-fried cherry tomatoes, spinach, avocado, potato rosti, hummus & macadamia dukkah.

VEGETARIAN BIG BREKKY (GFO) 32

Two soft poached eggs on two pieces of toast with mushrooms, pan-fried cherry tomatoes, spinach, grilled halloumi, avocado, potato rosti, hummus & macadamia dukkah.

GRANOLA (GF/VO) 19

Scrumptious house-made granola with nuts, seeds and dried fruit, served with Greek yoghurt, and a fresh summer fruit medley. **Add:** Jug of milk +1

Vegan Option: with coconut yoghurt

FRUIT TOAST 13

Two slices of toasted Jane Dough bakery fruit toast with house-made cinnamon butter.

CROISSANTS FROM JANE DOUGH BAKERY

Ham and cheese croissant 14

Croissant with jam & butter. 12

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ALL-DAY BREAKFAST & LUNCH

SCALLOP SENSATION (GF) 32

Pan-fried scallops, plus prawns in a garlic butter, served with crispy golden chat potatoes, pea smash, fresh herbs, snow peas, pickled radish, plus a lemon mustard sauce.

SRI LANKAN CURRY OF THE DAY (GF) 31

Traditional Sri Lankan curry served with basmati rice, coconut sambal, lemon yoghurt and papadam.

Please ask us for today's curry.

CHICKEN NOURISH BOWL (GF/VO) 29

Pan fried chicken strips with a snow pea, roasted carrot, sundried tomato, & spinach pesto brown rice salad, plus avocado, & toasted almonds.

VO: with tofu.

TOASTED TURKISH BREADS

Chicken: Free-range poached chicken, avocado, sundried tomato, aioli, brie & spinach. 18

Vegetarian: White bean hummus, grilled zucchini, eggplant, grilled halloumi & rocket. 18

Vegan option: Swap halloumi with grilled tofu. 18

KIDS' MENU

KIDS' BREKKY (GFO) 15

A poached egg with toast, a rasher of bacon, plus a potato rosti.

KIDS' PANCAKES (GF) 16

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

YOGHURT & FRUIT BOWL (GF/DFO) 13

Yoghurt, summer fruit medley & berry jam.

BUNS

EGG & BACON BUN 15

Fried egg, free range bacon, cheese, house-made tomato relish & pickles in a bun.

Add: Potato rosti 4

MUSHROOM & AVO BUN (V) 15

Sliced avocado, sautéed mushrooms, cashew cream and tomato relish, in a bun.

Add: Fried egg 4 / Potato rosti 4

PULLED BEEF CURRY BUN (GFO) 23

Slow-cooked pulled beef curry, with a Sri Lankan kale and coconut slaw, house-made tomato chilli relish, and grilled cheese in a toasted bun.

CHICKEN BURGER (GFO) 24

Grilled chicken strips, bacon, pineapple, jalapenos. chipotle mayonnaise, slaw, and melted tasty cheese between a toasted bun.

TOASTIES

Reuben: Cured silverside, red cabbage sauerkraut, apple, mozzarella, Mersey Valley cheddar, and Russian dressing on sourdough. 17

Ham & Cheese: Free-range ham, mozzarella and tasty cheese on sour rye toast.

Add: Pineapple / Relish & pickles 14
Tomato / Mustard + 2 each

Double cheese toastie: with mozzarella and tasty cheese. 12

SWEET TREATS

All our baked goods are made in-house. We have a lovely selection of cakes, brownies, muffins and cookies. We have something for everyone, including gf and vegan choices. :)

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HOT DRINKS

COFFEE BY JUST PLANET

(Fair Trade & Organic Coffee roasters)

Regular (R) / Large (L)

Latte / Flat White / Cappuccino (R)6/(L)7

Espresso / Short Black / Short Macchiato / 5.5

Piccolo 5.5

Long Black (R)6/(L)7

Long Macchiato 6

Extra shot / Decaf 1

Mocha (R)6.5/(L)7.5

Chai Latte (Sticky Chai) 6.5

Turmeric Latte (house blend) (R)7/(L)8

Matcha Latte (R)7/(L)8

Soy /Almond /Coconut /Oat /Lactose-free 0.8

Babyccino 3.5

Hot Chocolate (R)6/(L)7

Puppyccino (Lactose-free milk) 4.5

ORGANIC POT OF TEA

(by Flockheart Sticky Chai made in Port Fairy)

Pot of tea 6 Add: Milk +1

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

Gut health: ripe pu-erh, cocoa shell, orange peel, apple & rose

Cold & flu: olive leaf, elderberry, peppermint, ginger, fennel, echinacea, lemon myrtle & thyme.

BOTTLED DRINKS

Mineral waters by Capi: 4.5

Capi Sparkling water (250ml)

Capi Sparkling flavours 6

Blood Orange / Yuzu / Cranberrie / Cola

Bundaberg brewed drinks 7.5

Ginger beer / Lemon lime bitters /
Passionfruit / Lemonade

Remedy organic kombucha 9

Wild berry / Pink lady apple

Noah's Juices 7

Orange / Watermelon mint / Apple kiwi

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COLD DRINKS

Iced Latte (R)6/(L)7

Iced Coffee / Iced Chocolate 12

Iced Strawberry Matcha Latte 12

Milkshakes 12

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

Kids' Milkshakes 8

Chocolate / Strawberry / Vanilla / Caramel /
Blue Heaven

SMOOTHIES 15

Berry Refresher (V)

Mixed berries, apple, mint, lime & coconut water.

Mango Lassi (V)

Mango, coconut milk, coconut water, 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

KIDS' SMOOTHIES 10

Berry Refresher/ Mango Lassi / Banana

FRESHLY SQUUZED JUICE

Classic: Orange 11

Immune booster: Orange, carrot, ginger & turmeric. 13

Apple: apple 11

Green beauty: Apple, mint, & cucumber 13

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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.

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.

Jane Dough in Warrnambool has a love for all things pastry, focusing on a range of high quality artisan breads, cakes and doughnuts. They Specialize in hand made foods, modern design and superior flavour delivered through the sourcing of high end ingredients.



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COCKTAILS

Cheeky Mango Lassi 21

Vodka, Mango, coconut milk, coconut water, coconut yoghurt & Malibu.

Strawberry Fizz 19

Noodledoof gin, strawberry liquor, strawberries, mint, lime & soda water.

Baileys Espresso Martini 21

Baileys original Irish cream, organic espresso & vodka.

Whisky Sour 21

Timboon smoky whisky, lemon juice, maple syrup, cinnamon & egg white.

Koroit Gin & Tonic 14

Noodledoof, Koroit gin & tonic water.

Davidson Plum Gin & Tonic 15

Noodledoof, Davidson plum gin & tonic water.

MOCKTAILS

Virgin Strawberry Mojito 13

Strawberries, mint, lime, vanilla syrup & soda water.

Blueberry Spritz

Blueberries, honey, lemon juice, thyme, mint, sparkling yuzu. 13

WINE

House Chardonnay 12

House Riesling 12

Tread Softly Born Free

2023 Pinot Noir 11

Farm Hand, Organic Merlot 11

BEER

Noodledoof pale ale 13

Noodledoof Helles Larger 13

Yarra Valley Apple Cider 12