



The Fat Cow Food Co.

Breakfast 7:30am – 11:30am

Toast *Zeally Bay Organic* Sourdough, seasonal jam \$7.5

Breaky Roll fried egg, bacon, tomato, baby cos & chutney on a seeded sourdough bun \$13

Free Range Eggs poached, fried or scrambled on *Zeally Bay* sourdough toast \$11.5

French Toast caramelised pear, berries, almonds, maple, *Timboon* Apple Pie ice-cream \$18.5

Potato Rosti poached eggs, rocket & tomato, avocado, pesto salsa **V GF** \$20

Sweetcorn Fritters bacon, poached egg, avocado, mixed leaves, tomato chilli jam **GF** \$20

Breaky Taco southern braised pork, slaw, fried egg, sriracha hot sauce, lime \$20

Fat Cow Big Breaky two eggs, free range bacon, pesto tomatoes, spinach, sautéed mushrooms, *Zeally Bay* sourdough toast \$22.5

Sides avocado, pesto tomatoes, sautéed mushrooms \$4 each

Extra egg \$2 free range bacon (2 rashers) \$6

Where possible we use ingredients from local producers in our region.
All of the eggs, pork and bacon used on our breakfast menu is free range.



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Lunch 12 noon – 3pm

All Day Breaky Roll fried egg, free range bacon, tomato, baby cos & chutney in a seeded sourdough bun \$13

Fat Cow Pies served with salad & chutney \$16.5 add hand cut chips \$3.5

Falafel Wrap beetroot hummus, rocket salad, grains, tahini dressing **VEGAN** \$15.5

Sourdough Paninis

Free range chicken breast, parmesan, cos lettuce, bacon, aioli \$14

Roasted pumpkin, pesto, oven dried tomato, caramelised onion, spinach **v** \$13

Arancini Balls oven dried tomato, basil & mozzarella risotto balls s/w rocket, avocado, tomato & pesto salsa, aioli **v GF** \$18.5

Spanakopita spinach & feta tart s/w mixed salad and chutney **v** \$16.5

Fat Taco southern braised pork, slaw, charred corn, sriracha hot sauce, lime \$18.5

Beef Burger *Kangarooobie Beef* pattie, baby cos, tomato, local cheddar, beetroot, chutney & dijon on a seeded sourdough bun \$16.5 add hand cut chips \$3.5

Extras

Mixed Salad GF \$8.5

Hand Cut Chips s/w aioli **GF** \$8.5

Please see the blackboard for daily specials...

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Hot & Cold Drinks

Lavazza Coffee – all the usual suspects s/w Schulz Organic milk regular \$4 large \$4.5
Extra shot add .50 cents / Soy add .80 cents / Almond add \$1

Organic Leaf Tea in a Pot \$4

Tea & Scandal Blends – English breakfast, earl grey, peppermint, sencha green, green tea meadow, chamomile, lemongrass & ginger

Prana Chai – fresh brewed chai, textured hot milk & honey, served in a Turkish pot \$5
Soy add .80 cents / Almond add \$1

Babyccino \$1

Hot Chocolate \$4.5

Milkshakes \$7

Made using Schulz Organic milk – chocolate, strawberry, banana, caramel, vanilla
Soy Milkshake add \$1.5 / Almond Milkshake add \$2

Small Kids Milkshake \$5

Fruit Smoothie \$8

Banana, Schulz Organic milk & yoghurt, LSA, Timboon honey
Timboon Strawberries, Schulz Organic milk & yoghurt, LSA, Timboon honey

Iced Latte – double shot, milk, served over ice \$5

Iced Coffee / Chocolate – s/w ice cream & fresh cream \$7
Soy milk add \$1.5 / Almond Milk add \$2

Fresh Juice \$8 orange, apple, carrot, celery & ginger

Cold Drinks

Hepburn Springs soft drinks and mineral waters \$5
blood orange, lemon, cola, lemonade, plain sparkling

Bundaberg Ginger Beer \$5

Emma & Toms juice \$5
green power, karmarama, kick starter, orange

Remedy Kombucha \$5
Please ask for varieties...