



The Fat Cow Food Co.

Breakfast 7:30am – 11:30am

Toast *Zeally Bay Organic* Sourdough, seasonal jam \$8

Breaky Roll fried egg, bacon, tomato, baby cos & chutney on a seeded sourdough bun \$15 **GF bun** add \$2.5

French Toast caramelised pear, berries, almonds, maple, *Timboon* Apple Pie ice-cream \$20

Potato Rosti poached eggs, rocket & tomato, avocado, pesto salsa **GF** \$21

Breaky Taco southern braised pork, slaw, fried egg, *Sriracha* hot sauce, lime \$21.5

Free Range Eggs poached, fried or scrambled on *Zeally Bay* sourdough toast \$12.5

Add – The Lot (free range bacon, sautéed mushrooms, pesto tomatoes, spinach) \$13

Free range bacon (2 rashers) \$6

Sauteed mushrooms, pesto tomatoes, avocado, extra toast slice \$4

Extra egg \$2.5

Please see our display cabinet for today's selection of sourdough paninis, savoury pastries and sweet treats.

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 served from 12 – 3pm

All Day Breaky Roll fried egg, free range bacon, tomato, baby cos & chutney in a seeded sourdough bun \$15 GF Avail add \$2.5

Fat Cow Pies served with salad & chutney \$20 add hand cut chips \$4

Middle Eastern Falafel beetroot hummus, rocket & quinoa salad, toasted almonds, tahini dressing, lemon VEGAN GF \$19.5

Arancini Balls oven dried tomato, basil & mozzarella risotto balls s/w rocket, avocado, tomato & pesto salsa, aioli V GF \$21

Spanakopita spinach & feta tart s/w mixed salad and chutney V \$20

Fat Taco southern braised pork, slaw, charred corn, *Sriracha* hot sauce, lime \$21.5

Beef Burger *Kangaroo* Beef pattie, baby cos, tomato, local cheddar, beetroot, chutney & dijon on a seeded sourdough bun \$18.5 GF bun add \$2.50 add hand cut chips \$4

Extras

Mixed Salad Bowl GF \$9

Hand Cut Chips s/w aioli GF \$9

Please see the blackboard for extra options and check the cabinet for paninis, croissants etc...

Where possible we use ingredients from local producers in our region.
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Hot & Cold Drinks

Beraldo Coffee – all the usual suspects s/w *Schulz Organic* milk regular \$4.5 large \$5.5
Extra shot add .50 cents / alternative milk (soy, oat, almond) add \$1

Leaf Tea in a Pot \$4.5

English breakfast, earl grey, peppermint, sencha green, chamomile, lemongrass & ginger

Prana Chai – fresh brewed chai, textured hot milk & honey, served in a Turkish pot \$6
alternative milk (soy, oat, almond) add \$1

Babyccino \$1.5

Hot Chocolate \$5.5

Milkshakes \$8

Made using *Schulz Organic* milk – chocolate, strawberry, banana, caramel, vanilla
alternative milk (soy, oat, almond) add \$2

Small Kids Milkshake \$5.5

Fruit Smoothie \$8

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

Timboon Strawberries, *Schulz Organic* milk & yoghurt, LSA, *Timboon* honey (available seasonally)

Iced Latte – double shot, milk, served over ice \$5.5

Iced Coffee / Chocolate – s/w ice cream & fresh cream \$8

alternative milk (soy, oat, almond) add \$2

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

Cold Drinks

Hepburn Springs soft drinks and mineral waters \$6

blood orange, lemon, cola, lemonade, ginger beer, lemon lime & bitters, plain sparkling

Noah's creative juices \$5

Please ask for varieties...

Remedy Kombucha \$6

Please ask for varieties...