



GROW LOCAL — BUY LOCAL — DINE LOCAL
At Home Grown, we aim to be ethical and inclusive in everything we do.

We grow organic veggies on our local farm for the café, and source other 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. Our food waste & coffee grinds are also composted at our farm, and we try to be as environmentally responsible as we can. Many of our options are vegan, vegetarian or gluten-free. Thanks for supporting us!

ALL DAY BREAKFAST

GREENS GALORE (GF / VEG / VO)

A poached egg, two potato rosti, sauteed greens (broccoli, beans, kale and chard), smashed peas, Meredith goats' fetta, salsa verde & soy pepitas.

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

TURKISH EGGS (GFO / VEG)

Two poached eggs sitting on a bed of Baharat spiced yoghurt, sauteed spinach, broccoli, oyster mushrooms, & cherry tomatoes plus avocado, toasted almonds & a drizzle of chilli oil, served with a side of dark rye.

SPICY AVO SMASH (GFO / VEG / V)

Well-seasoned avocado smash on dark rye toast, with sauteed oyster mushrooms, kale slaw & spicy nut mix.

Add: poached egg 3 / fetta 4 / bacon 7 / Chilli Oil

PIPER STREET BREAKFAST (GF / V)

Two poached eggs on a thick slice of dark rye with roast carrot hummus, bacon, grilled cherry tomato, sauteed kale, chard and za'atar.

Vegan option: with avocado, cashew cream, sesame seeds and sauteed mushrooms.

EGGS YOUR WAY (GFO)

Two poached/fried eggs on sourdough toast.
 Scrambled eggs + 2 / GF + 1

Sides: Bacon 7 / avocado 6 / sauteed mushrooms 6 / cashew cream 5 / pan-fried cherry tomatoes 5 / sauteed kale & chard 4 / Meredith fetta 4 / roast carrot hummus 4 / potato rosti 4 / tomato relish 3 / toast 3 / strawberry jam 3 / raspberry jam 3 / vegemite 3 / peanut butter 3

26 COCONUT PANCAKES (GF / DF / VEG) 24

Two coconut almond pancakes, with house-made berry compote, coconut yoghurt, pistachios, toasted coconut and a drizzle of maple syrup.

26 EGG & BACON BUN (GFO) 14

Egg, bacon, cheese, tomato relish & pickles in a wholemeal bun.

AVO & MUSHROOM BUN (VEG / V / GFO) 14

Avocado, sauteed mushrooms, cashew cream and tomato relish, in a wholemeal bun.

22 LOADED BUN (GFO) 17

Avocado, sauteed mushrooms, egg, bacon, tomato relish, cheese & pickles in a wholemeal bun.

25 TOAST 9

Two slices of toast with spread of choice plus butter

KIDS MENU

12 KIDS BREKKY (GFO) 12

A fried/poached egg on a slice of toast with a rasher of bacon & tomato sauce.

KIDS PANCAKES (GF / DF / VEG) 14

Two mini coconut pancakes with bananas, ice-cream and maple syrup. (pancakes contain almond meal)



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ALL DAY LUNCH

CURRY BOWL (DF)

Your choice of beef or chicken curry, turmeric rice, spicy green beans & potato, kale slaw, fried shallots, a dollop of tahini yoghurt & a pappadam.

HELLO DAHL (V / GFO / VEG)

Sri Lankan Dahl (split red lentils cooked in coconut milk) with spinach, served with turmeric rice, kale slaw, spicy green beans & potato plus a paratha.

Add: fried egg 3

BEEF BURGER (GFO)

Juicy beef patty, bacon, cheese, onion jam, relish, salad leaves & pickles in a wholemeal bun, served with hand-cut chips or garden salad.

PRAWN NOURISH BOWL (GF/VO)

Garlic prawns with a warm green bean, carrot, rocket & black rice salad on a bed of roasted carrot hummus with lemon parsley oil & macadamia dukka.

Vegan Option: avocado & mushrooms

SOUP OF THE DAY - see specials board

served with light rye toast

28 SRI LANKAN FISH CROQUETTES 26

Sri Lankan spiced tuna & potato croquettes, served on a bed of tahini yoghurt and garden salad.

24 TOASTED FOCACCIAS

CHICKEN

Free-range poached chicken, avocado smash, sundried tomatoes, house made pesto, brie & spinach. 17

HAM & CHEESE

Oakwood ham & cheese 14

VEGAN

Grilled zucchini, eggplant, sundried tomatoes, roast carrot hummus, pesto & rocket. 17

26 TOASTIES (GFO)

Poached chicken, cheese & avocado 12

Ham, cheese & tomato 11

Ham & Cheese 10

Cheese 8

**Please advise staff of any allergies / intolerance as we use nuts 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 OPTION / DF=DAIRY FREE

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

DRINKS MENU

HOT DRINKS

COFFEE BY JUST PLANET (Fair Trade and Organic Coffee Roasters in Sunbury)

Latte / Flat White / Cappuccino	Regular (R) / Large (L)	(R) 5.50 (L) 6.50
Espresso / Short Black / Short Macchiato / Piccolo		4
Long Black / Long Macchiato		5
Extra shot		1.5
Decaf		1
Mocha		(R) 6.50 (L) 7.50
Chai Latte (with Sticky Chai)		(R) 6 (L) 7
Turmeric Latte (house blend)		(R) 6 (L) 7
Soy / Almond / Coconut / Oat/ Lactose-free		+ .50
Babyccino		2.5
Puppyccino (lactose-free milk)		3.5
Hot Chocolate		(R) 5 (L) 6
Coconut Hot Chocolate		(R) 6 (L) 7

Organic Tea, by the Cottage Herbalist in Trentham

Pot of Tea –		5
Cottage Breakfast		
French Earl Grey		
Spiced Marsala Chai		
Soothe (Spearmint, lemon balm, chamomile flowers & marshmallow root)		
Ginger & Lemongrass		
Bless You (sencha, nettle, peppermint, elderflower, eyebright & calendula)		
Small jug of milk on the side		.50

BOTTLED DRINKS

Mineral waters by Capi (bottled in Kyneton from Kyneton mineral spring water)		
Capi Sparkling water (500ml)		
Capi Sparkling flavours (see fridge for flavours)		
Kombucha (small-batch, lovingly hand-crafted in Woodend) (Ginger / Blueberry / Apple)		
Bundaberg brewed drinks (variety of flavours, inc. ginger beer)		

COLD DRINKS

Iced Latte	(R) 5 (L) 6
Iced Coffee / Choc / Mocha	11
Iced Sticky Chai	6

Milkshakes

Chocolate / Strawberry / Vanilla / Coffee / Caramel / Blue Heaven / Banana	10
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Kids Milkshakes

Chocolate / Strawberry / Vanilla / Caramel / Blue Heaven / Banana	6
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SMOOTHIES

	13
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Detox (V)

Blueberries, banana, almond milk, LSA & maple

Green (V)

Spinach, apple, coconut water, banana, lemon & honey/maple

5 Mango Lassi (V)

Mango, coconut milk, coconut yoghurt & honey.
Vegan option: maple

Summer Dreams (V)

Watermelon, strawberry, apple, mint, coconut water, lemon juice, apple juice & maple

Banana

Banana, Greek yoghurt, milk & honey (**Vegan option**): Banana, coconut yoghurt & milk, maple

7 KIDS SMOOTHIES

Detox / Green / Mango Lassi / Banana / Summer Dreams	8
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SPIDERS

A scoop of vanilla / coconut ice-cream with your choice of -	8
Capi	8

8 Bundaberg Strawberry or blue heaven syrup	9
	+ .50

7 Assorted Juices (in drinks fridge)	6
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