



FARMACY

SHARING BRUNCH MENU

BRUNCH CLASSICS

Avocado Toast

Avocado, tomatoes, dukkah & herbs served on sourdough. VG

House Pancakes

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

Chocolate Chip Waffles

Made with 100% gluten free oats, sunwarrior protein & chia seeds served with banana, housemade nutella & coconut 'yoghurt'. GF VG

Farmacy salad

Mixed greens leaves, avocado, sprouts, fresh herbs, goji berries, hems seeds & activated seeds served with Za'atar crackers & beetroot dressing GF NF R VG

Macro bowl

Steamed quinoa roasted sweet potato, Kombu seaweed, sautéed kale, radish sprouts, avocado, Farmacy pickles & miso ginger dressing GF NF VG

DESSERT

Sweet Tart

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

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

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout so we can never guarantee any dish will be free from trace ingredients. Please let your server know before ordering if you have any allergies or intolerances.