

HOUSE FAVOURITES

LAMB OMELETTE 27.9

slow cooked lamb, bechamel, chutney, winter slaw, greek yoghurt and dukkah on toasted sourdough
RECOMMENDED with Pinot Noir / OOH AAH Cocktail

contains dairy, cashew nuts, wheat, gluten, egg

RICOTTA PUMPKIN OMELETTE (v) 25.9

pumpkin, ricotta, pesto, winter slaw, greek yoghurt, aged parmesan on toasted sourdough

contains dairy, pine nuts, wheat, gluten, egg

PIMP MY CHEESE SCONE BENEDICT 25.9

poached eggs, home made hollandaise, on award winning cheese scones with your choice of:

BACON | MUSHROOMS | HALLOUMI

SALMON +5.9 | LAMB +5.9 | BIRRIA BEEF +5.9

AUCKLAND ICONIC EATS 2025

contains egg, wheat, dairy, gluten, soy, egg

HASH IT OUT - OG (v) 27.9

baby potatoes, portabello mushrooms, caramelised onion, poached egg, sour cream and chives, aged parmesan

RECOMMENDED with Pokeno bacon / EPIC IPA

contains dairy, egg, no gluten added

HASH IT OUT - BIRRIA PATATAS 29.9

spicy birria brisket, baby potatoes, cheese sauce, chimichurri, crispy shallots, aged parmesan

RECOMMENDED with poached egg / Rose

contains dairy, no gluten added

FANCY AS SOURDOUGH

MAGIC MUSHROOMS (ve) 26.9

herb-roasted portobello mushrooms, garlic & onion, cashew cheese, crispy shallots, pickles, toasted home made sourdough

RECOMMENDED with poached egg / Sparkling Rose

contains gluten, wheat, soy, cashew nuts

PONSONBY 3.0 (v)(veo) 26.9

smashed avo, goat's cheese, pistachio, honeycomb, sumac, fennel dust, farm herbs, honey tuile, toasted home made sourdough

RECOMMENDED with Pokeno bacon / Prosecco

contains gluten, wheat, pistachio, soy, dairy

THE CLEVEDON 29.9

Clevedon Buffalo curd, prosciutto, Vichy carrot, dukkah, pickles, herbs from the garden

contains gluten, wheat, soy, dairy

BRISKY BUSINESS 29.9

spicy birria brisket, chimichurri, red onion pickle, sour cream, crispy shallots, poached egg, toasted home made sourdough

RECOMMENDED with EPIC Lager / Morningcider

contains gluten, wheat, dairy

BRUNCH CLUB

D.I.Y BREKKIE (vo) 15.9

two eggs your way (scramble +1), sourdough or gluten-free toast (+2.9) then build your brekkie from our add ons (price per item):

Pokeno bacon grilled chicken halloumi	7.9
balsamic tomatoes pesto avocado	5.9
fried onion side salad hollandaise	4.9
baked salmon lamb birria beef	8.9
creamy garlic mushrooms olives	6.9
free range egg (poached or fried)	3.9
sourdough toast chilli in oil	2.9
GF bread scrambled eggs	4.9

MEATBALL SHAKSHUKA (vo) 27.9

beef meatballs, spiced tomato & capsicum sauce, baked eggs, greek yoghurt, home made sourdough
RECOMMENDED with Pinot Gris / EPIC IPA

contains egg, wheat, dairy, gluten, soy

HEY GORGEOUS BOWL (ve) 28.9

carrot purée, falafel, quinoa, avocado ranch, charred beans, olives, pickles, wild greens, dukkah
RECOMMENDED with salmon or chicken / Rose

contains sesame, soy, cashew nuts

YIN YANG BOWL (ve) 19.9

cacao superfoods granola, vanilla coconut yoghurt, berry chia jam, fresh fruit, Farm House sorbet

contains gluten, soy

PIMP MY WAFFLE

SCRAMBLE INFERNO (v) 28.9

savoury Liege waffle, chilli scrambled eggs, sweetcorn sauce, chilli butter, raw sweet chilli drizzle, jalapeno, spring onion, feta crumble

contains egg, wheat, dairy, gluten

BOUJEE BANOFFEE (v) 27.9

sweet Liege waffle, dulce de leche, caramelised banana, whipped cream, maple syrup, toffee popcorn, Biscoff crumble, home made salted popcorn gelato

contains gluten, wheat, egg, dairy

NUTELLA DREAM (v) 27.9

sweet Liege waffle, Nutella custard, caramelised banana, chocolate sauce, biscuit crumbs, home made vanilla gelato

contains gluten, wheat, egg, dairy, hazelnuts

ADD ONS TO ANY MEAL | price per item

Pokeno bacon grilled chicken halloumi	7.9
balsamic tomatoes pesto avocado	5.9
fried onion side salad hollandaise	4.9
baked salmon lamb birria beef	8.9
creamy garlic mushrooms olives	6.9
free range egg (poached or fried)	3.4
sourdough toast chilli in oil	2.9
GF bread scrambled eggs	4.9

PLEASE NOTE:

15% surcharge applies on public holidays.

All dishes are made fresh to order.

Food wait can be around 60 minutes in our busy periods.

Coffee wait can be around 30 minutes.

V - Vegetarian | Ve - Vegan

VO - Vegetarian Options | VeO - Vegan Options



FARM HOUSE CAFE

PAN TOSSED POTATOES SIDES

OG (ve)	9.9
CHILLI CHEESE	14.9
SOUR CREAM AND CHIVES	14.9

THE "ICONIC" SIN IN A BUN 9.9

Smothered in whipped cream cheese frosting, topped with chopped nuts, and finished with a generous dusting of cinnamon, this soft and sticky cinnamon roll has earned its place as one of Auckland's Iconic Eats. **TRY IT WITH OUR VANILLA GELATO :)** *contains gluten, nuts, wheat, egg, dairy*

LITTLE FARMERS

SCHOOLS OUT SCRAMBLE	11.9
scrambled eggs, toasted home made sourdough, side salad <i>contains gluten, wheat, egg, dairy</i>	

MINI MAGIC MUSHROOMS	16.9
roasted mushrooms, onion, cashew cheese, crispy onion bits, toasted home made sourdough <i>contains gluten, wheat, cashew nuts, sesame</i>	

MINI PONSONBY	15.9
smashed avo, goat's cheese, pistachio, honey, farm herbs, citrus, toasted home made sourdough <i>contains gluten, wheat, dairy, pistachio</i>	

MINI BANOFFEE WAFFLE	17.9
mini Liege waffle, dulce de leche, caramelised banana, whipped cream, maple syrup, toffee popcorn, Biscoff crumble, salted popcorn gelato <i>contains gluten, wheat, egg, dairy, soy</i>	

MINI NUTELLA WAFFLE	17.9
mini Liege waffle, Nutella custard, caramelised banana, chocolate sauce, biscuit crumbs, vanilla gelato <i>contains gluten, wheat, egg, dairy, soy, hazelnuts</i>	

HIGH TEA (weekends and pre-bookings only)

Indulge in an elegant and exquisitely curated High Tea experience at Farm House Café, where every bite is designed to surprise and delight. Unlike a traditional set menu, our Executive Bakers craft each High Tea selection based on the freshest seasonal ingredients, ensuring a unique and elevated dining experience every time.

SIGNATURE HIGH TEA 79.9

UPGRADE YOUR HIGH TEA EXPERIENCE

BOTTOMLESS MATCHA	+19.9	BOTTOMLESS CHAMPAGNE	+69.9
BOTTOMLESS PROSECCO	+49.9		

BUNDLES BUY 5 GET 1 FREE

SIN IN A BUN	contains nuts	49.5
ALMOND CROISSANT		44.5
SCONES SLICES		34.5
COOKIES		29.5

EVENTS AND CATERING

At Farm House Café, we create world-class events in one of the most beautiful settings in Aotearoa. Whether it's an intimate celebration or a grand gathering, our team delivers heartfelt hospitality and homemade food that even your Nana would be proud of. From high teas and birthdays to weddings and corporate brunches – we've got you covered.

For all enquiries, please email: events@farmhousecafe.co.nz

ALL OF OUR DISHES ARE PROUDLY MADE USING FREE-RANGE EGGS AND FREE-RANGE MEAT, SOURCED WITH CARE TO ENSURE QUALITY, FLAVOUR, AND ETHICAL STANDARDS.



FARM HOUSE CAFE

OUR STORY

In 2021, Peter and Ricardo opened Hill House Cafe, a tiny café tucked inside Nathan Homestead – just 20 seats and a whole lot of heart. Everyone said it would never work: the location was wrong, the timing was worse. Just five days after opening, New Zealand went into its longest lockdown. But instead of folding, Peter (with zero web experience) built a website, and we started baking and delivering fresh goods to our local community. People came for walks, waved through the windows, and Hill House Café became a little spark of connection in a chaotic time.

Fast forward to 2024, we received a letter from Auckland Council that we'd need to vacate Nathan Homestead due to earthquake strengthening. It was a gut punch. But not long after, Jan and Anita from The Arts House Trust offered us a new home at the stunning Pah Homestead – and in April, we moved in.

And then came the unexpected: a ride on a tractor around a 140-acre farm in Clevedon, and we instantly fell in love. The land, the villa, the animals, the vision – it felt like home. By November 2024, Farm House Café opened its doors.

Today, Farm House Café is a celebration of everything we've learned along the way – community, resilience, and the magic of shared food. We're set on a working farm with bees, buffalo, chickens, and fruit trees. We grow what we can, support local producers, and stay grounded in sustainability and heart.

From painting the first walls in 2021 with Mike and Leilana – both now proud co-owners – to welcoming you to a long lunch overlooking the paddocks, this is our story. A journey of good food, warm people, and unexpected beginnings.

You're welcome at our table now.