

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 2024, 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.

RECOGNISED ALONG THE WAY



@farmhousecafe.nz
farmhousecafe.co.nz

@hill.house.cafe
hillhousecafe.co.nz

FOOD MENU



**LOVE FARM HOUSE?
YOU'LL LOVE HILL HOUSE TOO.**

HOUSE FAVOURITES

LAMB OMELETTE (NGAO) 32.9

slow cooked lamb, bechamel, chutney, side salad, greek yoghurt and dukkah on toasted sourdough
contains dairy, cashew nuts, wheat, gluten, egg

RECOMMENDED WITH PINOT NOIR | OOH AAH COCKTAIL

RICOTTA PUMPKIN OMELETTE (V) (NGAO) 28.9

pumpkin, ricotta, pesto, side salad, greek yoghurt, aged parmesan on toasted sourdough
contains dairy, pine nuts, wheat, gluten, egg

HASH IT OUT - BIRRIA PATATAS (NGA) 32.9

spicy beef birria brisket, baby potatoes, cheese sauce, chimichurri, crispy shallots, aged parmesan
contains dairy, no gluten added

RECOMMENDED WITH POACHED EGG | ROSÉ

HASH IT OUT - OG (NGAO) 29.9

baby potatoes, portabello mushrooms, creamy garlic mushrooms, caramelised onion, poached egg, sour cream and chives, aged parmesan
contains dairy, egg, no gluten added

RECOMMENDED WITH POKENO BACON | EPIC IPA

FANCY AS FOCACCIA served on toasted house-made focaccia

BRISKY BUSINESS (NGAO) 32.9

spicy beef birria brisket, chimichurri, red onion pickle, sour cream, crispy shallots, poached egg
contains gluten, wheat, dairy

RECOMMENDED WITH POKENO BACON | EPIC LAGER



ICONIC EATS

BRUNCH CLUB

D.I.Y BREKKIE (VO) (NGAO) 16.9

two free range 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 HALLOUMI SIDE SALAD	8.9
GRILLED CHICKEN SLOW COOKED LAMB BIRRIA BEEF	9.9
GRILLED AKAROA SALMON	11.9
BALSAMIC TOMATOES PESTO AVOCADO	6.9
FRIED ONION HOLLANDAISE	4.9
MUSHROOMS: CREAMY GARLIC GRILLED PORTOBELLO	7.9
FREE RANGE EGG (POACHED OR FRIED) CHILLI OIL	3.9
SOUDOUGH FOCACCIA	4.9
GF BREAD SCRAMBLED EGGS	5.9

HARVEST BOWLS

SHE'S A SALAD (VO) 34.9

Akaroa hot-smoked salmon, crisp iceberg, Caesar dressing, fresh dill, golden croissant croutons & aged parmesan.
contains egg, gluten, dairy, soy, fish

RECOMMENDED WITH CHICKEN | POACHED EGG | SAUVIGNON BLANC



PIMP MY CHEESE SCONE BENEDICT 27.9

(NGAO)

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**

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

ICONIC EATS

MAGIC MUSHROOMS (Ve) (NGAO) 27.9

herb-roasted portobello mushrooms, garlic & onion, home-made cashew cheese, crispy shallots, pickles
contains gluten, wheat, soy, cashew nuts

RECOMMENDED WITH POACHED EGG | SPARKLING ROSÉ

PONSONBY 3.0 (VE) (NGAO) 28.9

smashed avo, goat's cheese, pistachio, honeycomb, sumac, fennel dust, farm herbs, honey tuile
contains gluten, wheat, pistachio, soy, dairy

RECOMMENDED WITH POKENO BACON | HALLOUMI | PROSECCO

MEATBALL SHAKSHUKA (VO) (NGAO) 29.9

beef meatballs, spiced tomato & capsicum sauce, baked eggs, greek yoghurt, homemade sourdough focaccia

contains egg, wheat, dairy, gluten, soy

RECOMMENDED WITH CHICKEN | EPIC IPA

YIN YANG BOWL (V) (VEO) 23.9

cacao superfoods granola, Clevedon buffalo yoghurt, berry chia jam, fresh fruit, Farm House sorbet

contains gluten, soy

HONEY I ROASTED THE PUMPKIN (V) (VeO) 29.9

served warm, slow roasted pumpkin, romesco, honey-baked Greek feta, fennel, chilli butter & dukkah.
contains dairy

RECOMMENDED WITH AKAROA SALMON | CHICKEN | HUGO SPRITZ

SCRAMBLE INFERNO (V)

savoury Liège waffle, chilli scrambled eggs, sweetcorn sauce, chilli butter, chilli, sweet chilli drizzle, jalapeno, spring onion, feta crumble
contains egg, wheat, dairy, gluten

RECOMMENDED WITH BACON | HUGO SPRITZ

APPLE CRUMBLE (V)

sweet Liège waffle, classic baked apple crumble, warm custard & Farm House vanilla gelato
contains egg, wheat, dairy, gluten

RECOMMENDED WITH BACON | ESPRESSO MARTINI

THE "ICONIC" SIN IN A BUN 9.90

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.

Contains gluten, nuts, wheat, egg, dairy

RECOMMENDED WITH OUR VANILLA GELATO

Our Sin In A Bun family now comes in four irresistible rotating flavours — check in with our team to see which ones are causing trouble today.

SIN IN A BUN BUNDLE FROM 49.50

BUY 5 GET 1 FREE - build your dream sinner box or just panic - pick six of the same

THE SIN SAMPLER 39.90

one of each of the four monthly flavours

PAN TOSSED POTATO SIDES

OG (VeO) (NGA) 9.9

CHILLI CHEESE (NGA) 14.9

SOUR CREAM AND CHIVES (NGA) 14.9

LITTLE FARMERS

SCHOOLS OUT SCRAMBLE (V) (NGAO) 13.9

scrambled eggs, toasted home made focaccia, side salad
contains gluten, wheat, egg, dairy

MINI MAGIC MUSHROOMS (Ve) (NGAO) 17.9

roasted mushrooms, onion, cashew cheese, crispy onion bits, toasted home made focaccia

contains gluten, wheat, cashew nuts, sesame

MINI PONSONBY (V) (VeO) (NGAO) 17.9

smashed avo, goat's cheese, pistachio, honey, farm herbs, citrus, toasted home made focaccia

contains gluten, wheat, dairy, pistachio

PEANUT BUTTER & JELLY SANDWICH (V)

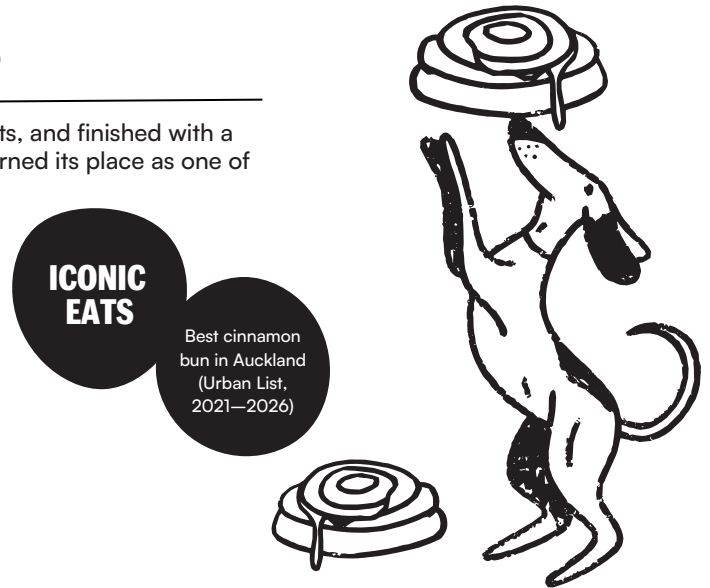
two sweet Liège waffles layered with whipped peanut butter and our house berry jelly, peanut butter & jelly gelato, salted peanuts & icing sugar
contains gluten, peanuts, soy, wheat, egg, dairy

RECOMMENDED WITH BACON | STRAWBERRY SECO

NUTELLA DREAM (V)

sweet Liège waffle, Nutella custard, chocolate sauce, biscuit crumbs, home made vanilla gelato
contains gluten, wheat, egg, dairy, hazelnuts

RECOMMENDED WITH BACON



ADD ONS

TO ANY MEAL | PRICE PER ITEM

Pokeno bacon halloumi side salad	8.9
grilled chicken slow cooked lamb birria beef	9.9
grilled Akaroa salmon	11.9
balsamic tomatoes pesto avocado olives	6.9
fried onion hollandaise	4.9
mushrooms: creamy garlic grilled portobello	7.9
free range egg (poached or fried) chilli oil	3.9
sourdough focaccia	4.9
GF bread scrambled eggs	5.9

MINI SWEET WAFFLES (V) 18.9

Choose one of our Mini Liège Waffles:

• **APPLE CRUMBLE**

• **PEANUT BUTTER & JELLY**

• **NUTELLA DREAM**

each one a golden, caramelised bite topped with its own decadent flavour story. Perfectly sweet, perfectly irresistible

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