

HOUSE FAVOURITES

LAMB OMELETTE 27.9

slow cooked lamb, bechamel sauce, chutney, winter slaw, greek yoghurt and dukkah on toasted sourdough *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 24.9

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

contains egg, wheat, dairy, gluten, soy

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

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

contains dairy, egg, 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

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

contains gluten, wheat, soy, dairy

THE CLEVEDON 29.9

Clevedon buffalo curd, prosciutto, persimmon from the garden, pomegranate molasses, basil, orange, toasted home made sourdough

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

contains gluten, wheat, dairy

BRUNCH CLUB

PIMP MY WAFFLE - SCRAMBLE 27.9

INFERNO (v)

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

contains egg, wheat, dairy, gluten

D.I.Y BREKKIE (vo) 14.9

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)	3.4
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

contains egg, wheat, dairy, gluten, soy

PISTACHIO MATCHA PORRIDGE (v) 19.9

Matcha Made, porridge, pistachio, banana, mascarpone, persimmon from the garden

contains gluten, wheat, pistachio, dairy

HEY GORGEOUS BOWL (ve) 28.9

carrot & harissa purée, falafel, red quinoa, avocado ranch, charred green beans, citrus olives, pickled veg, wild greens, dukkah

RECOMMENDED with salmon or chicken

contains sesame, soy, cashew nuts

PAN TOSSED POTATOES SIDES

OG (ve) 9.9

CHILLI CHEESE 14.9

SOUR CREAM AND CHIVES 14.9

ADD ONS TO ANY MEAL | price per item

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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 holiday
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

SWEET STUFF

PIMP MY WAFFLE – BOUJEE **27.9**
BANOFFEE (v)
sweet Liege waffle, dulce de leche, caramelised banana, whipped cream, maple syrup, toffee popcorn, Biscoff crumble, salted popcorn gelato
contains gluten, wheat, egg, dairy

THE “ICONIC” SIN IN A BUN **9.9**
brioche cinnamon bun, cream cheese icing, peanut, walnut and cashew nutty crunch
contains gluten, nuts, wheat, egg, dairy

LITTLE FARMERS

SCHOOLS OUT SCRAMBLE **11.9**
Scrambled eggs, toasted home made sourdough, side salad
contains gluten, wheat, egg, dairy

MINI MAGIC MUSHROOMS **16.9**
Roasted mushrooms, onion, cashew cheese, crispy onion bits, toasted home made sourdough
contains gluten, wheat, cashew nuts, sesame

MINI PONSONBY **15.9**
Smashed avo, goat’s cheese, pistachio, honey, farm herbs, citrus, toasted home made sourdough
contains gluten, wheat, dairy, pistachio

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

MINI NUTELLA WAFFLE **17.9**
Mini Liege waffle, Nutella custard, caramelised banana, chocolate sauce, biscuit crumbs, vanilla gelato
contains gluten, wheat, egg, dairy, soy, hazelnuts

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



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.