



WEEKEND POLICY
One bill per table to help manage lines

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.



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.

DRINKS ME NU



FARM HOUSE CAFE

BY THE GLASS

Da Luca Prosecco	12.9
Canti Sparkling Prosecco Rose	13.9
De Bortolli Rose	14.9
Loveblock Pinot Gris	15.9
Devils Staircase Pinot Noir	16.9

BY THE BOTTLE

Piper-Heidsieck Champagne	129.9
Da Luca Prosecco	59.9
De Bortolli Rose	69.9
Loveblock Pinot Gris	74.9
Devils Staircase Pinot Noir	79.9
Canti Sparkling Prosecco Rose	69.9

BEER & CIDER

EPIC IPA Armageddon (6.6%)	15.9
EPIC Lager (5.0%)	9.9
Sawmill Pale Ale (2.5%)	9.9
EPIC Superzero (0.0%)	9.9
Morningcider Apple	9.9
Morningcider Strawberry Rose	9.9

LIQUOR CABINET

Gin & Tonic	14.9
Vodka Soda	14.9
Rum & Coke	14.9



THE OG COCKTAILS

Mimosa	12.9
Espresso Martini	18.9

SIGNATURE COCKTAILS

OOH AAH!	17.9
The ultimate cocktail! A twist on the nostalgic Fruju. Rogue Society Vodka, Cointreau, Dr. Tartmore Sours, mango, and passionfruit.	

COCKTAIL OF THE MONTH	16.9
APEROL SPRITZ	
A classic refreshment! This vibrant beauty features Aperol, Prosecco, and a splash of soda, creating the ultimate light and bubbly experience.	



GELATO MILKSHAKES

ALL MILKSHAKES 14.9
Thick, creamy, and dangerously addictive, our milkshakes are made with house-made gelato, crafted right here using fresh milk from a local farm

- FLAVOURS**
- Triple Chocolate Fantasy
 - Vanilla
 - Biscoff Dream
 - Cookies & Cream
 - Matcha Vanilla
 - Matcha Strawberry

ULTIMATE SUNDAE

CHOCOLATE BROWNIE SUNDAE

Small	14.9	Large	19.9
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A decadent combination of rich chocolate brownie gelato and smooth vanilla gelato, layered with velvety Nutella custard, cookie crumble, and chunks of fudgy brownie. Topped with fluffy whipped cream for the ultimate indulgence.

GELATO | SORBETTO

Ask our team for today's flavours
(some flavours contain nuts & dairy - see staff for options)
Available Seasonally

	SNG	DBL	TRP
SCOOPS - Cup or Cone	8.9	11.9	14.9
500ml Tub - up to 2 flavours	24.9		
1000ml Tub - up to 4 flavours	39.9		

RETAIL

FLIGHT COFFEE

Coffee Pods (10pk) 11.9
memphis | thunderbolt | bomber

Thunderbolt Beans

250g Bag	15.9
1kg Bag	49.9

Decaf (ground)

250g Bag	17.9
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Single Origin Blend

250g Bag	26.9
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TEAS

Large Tin (200g)	29.9
Small Tin (115g)	19.9

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



HOT DRINKS				ICED DRINKS	
	SML	MED	LGE		
Flat White	5.9	6.5	7.5	Americano	6.9
Latte Cappuccino	5.9	6.5	7.5	Coffee Latte	7.5
Long Black Americano	5.5		5.9	Chocolate Chai Milo	7.5
Mocha	6.3	6.9	7.9	Mocha Dirty Chai	7.9
Chai Latte – Sweet or Spicy	5.9	6.5	7.5	Matcha Vanilla	8.9
Dirty Chai Milo	6.6	7.2	8.2	Matcha Strawberry	9.9
Plain Vanilla Matcha		6.9	7.9	Espresso Tonic	9.9
Strawberry Matcha		7.9	8.9	GOING EXTRA	
Golden Turmeric Latte	6.6	7.2	8.2	Extra Shot Decaf	1.2
Hot Chocolate Milo	5.9	6.5	7.5	Cream	1.2
Macchiato Piccolo	5.7			Vanilla Hazelnut Caramel	1.2
Espresso	5.2			Oat Soy Coconut	1.2
Fluffy	2.9			Macademia	1.7
THAT’S THE TEA				FRIDGE DRINKS	
TEA FOR ONE			5.9	ALL DRINKS	
NOBLE & SUNDAY				COCA-COLA	
English Breakfast				Original	Sprite
Strawberry Plum				Zero	Fanta
Maple Walnut (Rooibos)				MOST JUICES	
HARNEY & SONS				Apple Orange & Mango	
Paris (Black Tea)				Apple & Peach	
Apple Cinnamon (Herbal)				Sparkling Blackcurrant	
Raspberry Mojito (Herbal)				BUNDABERG	
Indigo Punch (Herbal)				Ginger Beer	
T2				Lemon Lime & Bitters	
Gorgeous Geisha (Green)				RED BULL	
French Earl Grey				Original	
Peppermint				Sugafree	
				Berry Sugafree	
				Coconut & Berry	
				STRANGE LOVE	
				Pear	
				Mandarin	
				Yuzu	
				VOYAGE WATER	
				Still	
				Sparkling	