

# PASTURE & CO.

OPEN DAILY AT 7AM - 3PM KITCHEN CLOSING AT 2PM  
FRIDAY & SATURDAY 7AM - 7PM

## Granola \$16.50

house made with dried fruits served with coconut yoghurt, berries and seasonal fruit with your choice of cold or warmed milk

## B + E bun \$16.50

Crispy bacon, fried egg, burger cheese, smoked aioli, rocket w/ house made bbq sauce on a milk bun

## Breakfast burrito \$18.50

Corn and black bean salsa, avocado, scrambled egg, roast capsicum, cheddar and spinach.  
add chorizo crumb +\$4

## Eggs benny \$18.5

poached free range eggs + baby spinach on organic sourdough + house made hollandaise sauce.  
NF. GF optional add house smoked pork belly + \$8.

## Falafel wrap \$16

fresh beetroot, carrot, wild rocket, pumpkin hummus & aioli VO NF DF

## Zucchini + potato rosti \$19.5

On greens, herb aioli & roasted pumpkin hummus, avocado and macadamia nut dukkha  
GF EF DF VO. NF optional

## Caesar salad \$17

Organic sourdough croutons, crispy bacon, cos lettuce, dressing & shaved parmesan topped with a poached egg.  
add chicken +\$6  
GF optional

## Soba noodle salad \$23

Organic soba noodles, snow peas, carrot, red cabbage, green onion & spinach topped with a soy lime dressing with your choice of house smoked salmon or grilled chicken or smoked tofu. NF DF VO

## Free range beef burger \$20

w/ beetroot, cheese, tomato, caramelised onion, smokey bbq sauce & aioli, greens on milk bun + smashed chats, smoked aioli and dill pickle.

\*load me up add fried egg, grilled pineapple & bacon + \$8

## Chicken burger \$21.5

- w spiced grilled chicken tenders, charred pineapple & avocado + pickled chilli, aioli & greens on a milk bun, with smashed chats & smoked aioli.

## Shakshuka \$18

Baked eggs in spiced tomato, capsicum & onion sauce with Meredith goat cheese + garlic oiled organic sourdough to mop up all that saucy goodness.  
add chorizo crumb +\$4

## Chilli scrambled eggs \$19.5

soft scrambled w/grilled tomatoes, chorizo crumb, Meredith goat cheese + house made pickled chilli on Organic sourdough & chilli oil. NF

## Field mushrooms \$21

Australian grown field mushrooms on a bed spinach + herb quinoa with whipped feta, basil garlic oil & seeds  
NF GF Vegan optional  
add poached eggs (1) +\$3 (2) +\$6

## Smashed Avo \$20.5

+ cherry tomatoes, macadamia nut butter + Meredith goat cheese, (VO soy feta) Pomegranate glaze & dukkha on organic sourdough.

## Blat \$22

crispy bacon, organic Ground Grocer lettuce, fresh tomato & avocado, truffle mayo on organic sourdough.  
GF optional

## French croissant toast \$19

creamy cinnamon & vanilla egg dipped croissant toasted with organic vanilla coyo ice cream, toasted coconut flakes, fresh strawberries & biscuit nut crumb, macaron + maple syrup  
add bacon + \$7

## Ricotta pancakes \$19.5

- with fresh mango, banana, berries, peach puree, coconut yoghurt + maple syrup

## Kiddos under 12.

- 1 Fried egg on 1 slice of sourdough \$7
- 2 stack pancakes w/ice cream and Maple syrup \$13
- Avocado on 1 slice of sourdough \$7
- Cheese burger \$12

## Simple + sides

### Free range eggs \$14.5

- Free Range Bangalow Bacon \$7
- Deep Fried Haloumi \$6
- House Smoked Pork Belly \$8
- Mushroom \$6. Avocado \$5
- House Smoked Salmon \$7
- Free Range Eggs (1) \$3. (2) \$6.
- Free Range Scrambled Eggs (2) \$8
- House Smoked Tofu \$6

# PASTURE & CO.

## COCKTAILS

**Mimosa \$12**  
orange or apple

**Bellini \$16**  
Peach & Mango spritz

**Pink punch \$16**  
Prosecco, pink gin,  
organic lemonade,  
ice and berries

**Bloody Mary \$14**

**Martini \$16**  
Espresso  
French Martini

**Margarita \$16**  
OG or Chilli

**Whiskey Sour \$16**  
Jameson, lemon +egg white

**Spiced Rum \$14.**  
Capricorn spiced rum  
ginger ale and lime.

## SPIKED JUICE

**Creative juice spiked  
with Vodka \$16**  
Pineapple, celery, cucumber,  
lemon & apple over ice.

**Dreamer spiked  
with Malibu \$16**  
Pineapple, coconut water,  
blue spirulina & lime over ice.

**G & T  
Wild flower**  
Signature gin  
pin gin

**Brookies**  
byron dry  
byron slow  
cumquat

## VIRGIN COCKTAILS

**Virgin foghorn \$10.50**  
Clovendoe botanic distilled gin, non-  
alcoholic, ginger ale and lime over ice.

**Tonic & soda \$8.50**  
Rosemary & cucumber tonic  
Clovendoe botanical G & T

**Piña colada \$10.50**  
Clovendoe botanic distilled gin, non-  
alcoholic, pineapple and coconut  
juice over ice.

## FEATURE COCKTAIL Halloween themed \$18

**Bloody pink eye.**  
bloody rimmed glass  
filled with eyeballs floating in a  
strawberry, lychee & vodka  
lemonade punch

## WINE LIST

### WHITE

**Tread Softly**  
**Minimal preservative**  
G\$9. B\$26  
Suavignon Blanc

**Fran. K**  
G\$9.5 B\$28  
Chardonnay

**Earth Mother Organic**  
G\$10.5 B\$29  
Pinot Gris

**Plus & Minus Zero Alcohol**  
G\$8. B\$21  
Pinot grigo

### ROSÈ

**Tread Softly**  
**Minimal preservative**  
G\$9. B\$26  
Rosè

**Plus & Minus Zero Alcohol**  
G\$8. B\$21  
Rosè

### PROSECCO

**Cowpink Organic Preservative**  
**free B\$28**

### RED

**Plump Bare** G\$8. B\$22  
Grenache served chilled.

**Fran. K** G\$9.5 B\$28  
Pinot noir

**Wild folk**  
G\$9. B\$28  
gsm



## Beer tasting paddle (4) \$20 + pretzel bowl



### The Lighting Lager.

Sitting at 3.0% alcohol, she's made for those hot summer days. This lager is striking, crisp and dangerously refreshing. A mid-strength beer created for all. ABV



### Roadie.

A flavourful Pale Ale brewed with Aussie Vic secret hops. An easy drinking beer to celebrate the special way of life we all love, here in the hinterland.

4.5% ABV

Fermented to Aussie Roots Music



### Spangled Drongo Pale Ale:

Tastes wet and alcoholic, with a crisp finish. Contains a variety of American hops, the hero being Zamba. 4.5% ABV



### Boxer brewing Mexcian style lager.

No fuss, easy with everything, what you see is what you get with this crisp, and light Mexican-style Cerveza. Perfect for a laid-back day



### Chai Spiced Ginger Beer.

all organic spices and fresh organic ginger. Refreshing and energising - blended with turmeric, chilli, organic ginger, lemongrass, cloves and cardamom. 4% ABV



### Zee Beer Hefeweisse.

Candy banana esters hit the nose and the palate. Soft and pillowy wheat malt blend with sweet raw bread dough flavours.

5.5% ABV

Won Gold at the AIBA's 2023 and Silver at the RQA's 2023



### Fest Bier- Bavarian lager.

Taking over 2 months to condition, it's brewed with all German ingredients, which deliver a deliciously malty bier with a pleasant herbal hop character and crisp refreshing finish...Próst! 5.3% ABV



### Flying circus.

Tart and very refreshing. Subtle apple and sea salt aromatics greet the nose. The malt is subtle grainy white bread with hints of apple and spice. The hops are gently earthy and herbal. 4.1% ABV

## Flying Circus Beer tasting paddle (3) \$20

+ 3 cordials of your choice

+ pretzel bowl



This is a fun interactive beer, adding your choice of cordials to create your own flavoured beer!

Light in ABV, tart and very refreshing. Subtle apple and sea salt aromatics greet the nose. The malt is subtle grainy white bread with hints of apple and spice. The hops are gently earthy and herbal. This is a fun interactive beer by adding the syrup to create your own flavoured beer!

- Grapefruit
- Green apple
- Ginger lime
- Sicilian blood orange
- Mango & coconut
- Peach & cream



- Passion fruit
- Tropical punch
- Fairy floss
- Chilli punch
- Creaming soda
- Fruit tangle