

FARINA & Co

TOAST 9
choice of two slices of sourdough, multigrain, or fruit & nut toast served with Pepe Saya butter and jam, peanut butter, Gary's Honey, or Nutella

HOUSE-MADE GRANOLA 20
served with organic yoghurt, fresh berries and local honey

EGGS YOUR WAY 18
choice of eggs scrambled, poached, or fried served with two slices of sourdough toast and Pepe Saya butter
+add avocado \$5

AVOCADO & BEETROOT TOAST 22
two slices of sourdough toast, sliced avocado, beetroot hummus, goat cheese
+add egg \$3

CACIO PEPE EGGS 21
two poached eggs, served on a large slice of "Josephine" toast, with parmesan cheese sauce and cracked black pepper
+add crispy prosciutto \$6

FUNGHI ON TOAST 24
a mix of porcini, button and king mushrooms, served on large slice of "Josephine" toast, with spinach, creamy tarragon sauce, poached egg and parmesan

FARINA'S BAKED EGGS 23
two eggs baked in our house-made spicy tomato and basil sauce, topped with parmesan, and served with a side of Farina's Focaccia

SALSICCIA FRESCA 24
italian pork sausage, pancetta, tomato and cannellini beans, topped with a poached egg, and served with a side of Farina's Focaccia

CRISPY POTATO HASH 26
house-made potato hash, served with two poached eggs, spinach, and house-made hollandaise sauce
+add extra hash \$7, add bacon \$6, add smoked salmon \$8

PUMPKIN FRITTATA 20
roasted butternut pumpkin, caramelised shallots, eggs, goats cheese and sage
+add crispy prociutto \$6

BREAKIE FOCCACIA 17
freshly baked home-made foccacia with sundried tomato, fried egg, crispy bacon

MORNING BITE 18
home-made foccacia with sliced avocado, beetroot hummus, grilled halloumi

ADD-ON'S

+add crispy prosciutto \$6 +add salmon \$8 +add halloumi \$7 +add avocado \$5
+add mushrooms \$4 +add bacon \$6 +add extra egg \$3 +add potato hash \$7

FRESH HANDMADE PASTA

Our pasta's are made in-house using a blend of "La Triplozero" flour, italian semolina and saffron. *GF option available +4

MORETON BAY BUG FETTUCINE 34
house-made fettucine, morton bay bug, pan-kissed tomatoes, garlic, cherval

SPAGHETTI CARBONARA 30
house-made spaghetti, guanciale, free-range eggs, pecorino romano, black pepper

MUSHROOM GEMELLI 29
house-made gemelli (twisted pasta), button mushrooms, baby oyster mushrooms, cream, white truffle oil, chives

SPAGHETTI AGLIO e OLIO 25
house-made spaghetti, olive oil, garlic, chilli, crushed tomatoes, parsley

CAKES, TARTS & PASTRIES

try one of our delicious house-made pastries & sweets.
Be sure to check our front counter for daily specials & muffins

FARINA'S CHOC CHIP COOKIE 6.5
our signature double chocolate chip & walnut cookie

PLAIN CROISSANT 8
served warm with a side of jam and Pepe Saya butter

Nutella Croissant 12
twice baked large croissant filled with nutella and topped with crushed hazelnuts

HOUSE-MADE BANANA BREAD 10
served warm with Pepe Saya butter

ALMOND CROISSANT 12
twice baked large croissant, filled with house-made almond frangipane, topped with almond flakes & icing sugar

FRUIT & CUSTARD TART *GF 8.5
Gluten free tart, filled with house-made custard, topped with fresh seasonal fruit

COCONUT & RASPBERRY TART 8.5
filled with a coconut frangipane, fresh raspberries, coconut and vanilla ganache

LEMON & MERINGUE TART 8.5
filled with lemon curd, topped with swiss meringue

PANINI 18

our delicious panini are made fresh daily and served on our house-made foccacia bread.

MORTADELLA
house-made foccacia, stracciatella, pistachio mortadella, house-made pesto, and toasted pistachios

PROSCIUTTO
house-made foccacia, San Daniele prosciutto, rocket, heirloom tomatoes, stracciatella, truffle balsamic, basil

ROASTED VEGETABLES
house-made foccacia, house-made basil pesto, marinated eggplant, char-grilled peppers, sundried tomatoes, olives, buffalo mozzarella

CAPRESE
house-made foccacia, house-made basil pesto, heirloom tomatoes, mozzarella

SALADS & SIDES

CAESAR SALAD 27
cos lettuce, house-made croutons, crispy prosciutto, grilled chicken, white anchovies, parmesan

MELON & PROSCIUTTO SALAD 25
wild rocket, melon, San Daniele prosciutto, provolone cheese, white balsamic and olive oil dressing

CAPRESE SALAD 18
buffalo mozzarella, heirloom tomatoes, basil, olive oil

SHOESTRING FRIES 14
bowl of shoestring fries, oregano, sea salt



SPECIALTY COFFEE

All of our coffee's are made using Allpress A.R.T. roast. Best described as BIG, FAT, and CHOCOLATEY. Originating from Brazil, Colombia & Papua New-Guinea. The precision of Air Roasting Technology allows Allpress to take this coffee to the very edge of flavour development, while keeping the roast clean and sweet.

COFFEE

Espresso	4
Doppio	4.5
Ristretto	4.5
Macchiato	4.5
Piccolo	4.5
Long Black	5
Latte	5
Flat White	5
Cappuccino	5
Mocha	5.5
Dirty Chai	5.5

CHOCOLATE, CHAI & OTHER

Classic Hot Chocolate	5
Chai Latte	5
Tumeric Latte	6
Rosa Pink Latte	6
Babycino	1.5
ICED DRINKS	
Ice Latte	6
Ice Chocolate	6
Ice Long Black	6

SPECIALTY T2 TEA

5.5 REG / 6 LRG
English Breakfast
Earl Grey
Green
Peppermint
Chamomile
Lemon & Ginger
Chai

****LOVE YOUR COFFEE? CHECK OUT OUR COFFEE COUNTER WITH BEANS FOR HOME****

FARINA'S HOT CHOCOLATE 10

rich hot chocolate, served with a house-made marshmallow rim and a scoop of vanilla gelato

MILK SHAKES

all of our milkshakes are made with italian gelato. choose your gelato flavour below and enjoy

Vanilla	8
Strawberry	8.50
Chocolate	8.50
Nutella & Hazelnut	8.50

EXTRAS AND ALTERNATIVE MILKS

Extra Shot	1	Bonsoy	50c
Decaf	50c	Almond	50c
Side of Milk	50c	Oat	50c
Lactose Free	50c	Macamilk	50c

FRESH JUICE 8.5

enjoy one of our fresh juice's made to order. select a choice of up to 3 from below

APPLE, ORANGE, BEETROOT, CELERY, PINEAPPLE, LEMON, CARROT, GINGER

DRINKS AFTER 10AM

SPARKLING & CHAMPAGNE

		GLS	BTL
NV Santa Margherita Prosecco	Valdobbiadene, Italy	12	55
NV Louis Bouillot Grand Reserve Cremant	Burgundy, France		75
NV Veuve Clicquot Yellow Label	Reims, France		140
NV Ruinart Blanc de Blanc	Reims, France		275

WHITE WINE

2023 Haha Sauvignon Blanc	Marlborough, NZ	14	55
2021 Jim Barry Lodge Hill Riesling	Clare Valley, SA	14	55
2022 Corte Giara Pinot Grigio	Veneto, Italy	14	55
2022 Tormaresca Chardonnay	Puglia, Italy	14	55
2022 Pascal Bouchard "Les Clasique"	Chablis, France		95

ROSE

2022 Triennes Rose	Provence, France	14	55
2022 Maison Saint AIX Rose	Provence, France		80

RED WINE

2022 Tarrawarra Pinot Noir	Yarra Valley, VIC	14	60
2021 Riporta Nero D'Avola	Sicily, Italy	14	55
2022 Langmeil Long Mile Shiraz	Barossa Valley, SA	14	55

NON-ALCOHOLIC

Chinotto	5
Limonata	5
Aranciata	5
Aqua Pana 500ml / 1liter	6/10
San Pellegrino 500ml / 1liter	6/10

BEERS

Peroni 3.5%	12
Menebrea	12
Peroni 0%	10
XXXX Gold	10

SPIRITS

Wyborowa Vodka	10
Olmecca Altos Tequila	10
Havana 3yr Rum	10
Beefeater London Dry Gin	10
Wild Turkey 101	12

COCKTAILS

Mimosa	16
Aperol Spritz	18
Classic Negroni	18

(07) 5563 2890

RESERVATIONS@FARINA.COM.AU

WWW.FARINA.COM.AU

@FARINA_ANDCO

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. A 1.5% surcharge applies to all credit card transactions. A 15% service charge applies on public holidays. A 10% service charge applies on Sundays.