

TWO BEANS AND A FARM

VEGAN OPTIONS

BREAKFAST Untill 11am

Vegan smashed avo, on sourdough toast w` onion, chilli, lemon juice, olive oil, salt & pepper (gfo) 20

Big brekkie, maple roasted smashed pumpkin, greens, chargrilled tomato, avocado & sdough toast (gfo) 25

LITTLE BEANS (12yrs & under)

Kids toast, w` jam OR vegemite (gfo) 5

ADD ONS

Grilled tomato / tomato relish 3.5

Jalapenos / jalapenos & pineapple relish chutney 4

Avocado / sourdough toast / gluten free bread 5

(in conjunction with a meal only)

LUNCH

STARTERS/TAPAS

Homestead olives, home grown & marinated in house (gf) 8

Vegan beetroot hummus, garlic & herb chickpeas & warm bread 14.5

Vegan moroccan spiced cauliflower, w` pineapple & jalapeno relish, vegan mayo & za'atar (gf) 17

MAINS

Vegan veggie burger, housemade moroccan pattie (lentil&rice) lettuce, cucumber, beetroot relish & aioli, w` fries & aioli (gfo) 24

Paella of vegetables, pan cooked w` roasted peppers, peas & spices (gf) 25

SALADS

Vegan pumpkin salad, baby carrots, moroccan spiced chickpeas, seeds, nuts, fresh greens (gf) 20

Green salad, tomatoes, house slaw & mustard vinaigrette (gf) 16

LITTLE BEANS (12yrs & under)

Kids lunchbox, tomato toastie w` fruit OR sweet treat - Includes juice box drink (gfo) 10

SIDES

Fries with aioli -Small 5 Large 9

Warm bread (gfo) 5

(in conjunction with a meal only)

• Select from our display of fresh house made desserts •

(gfo) -Gluten friendly option (gf) -Gluten friendly

Whilst all care is taken to cater for dietary requirements
we cannot guarantee a full- non allergy/vegan free environment
no split bills on special occasion days
menu & pricing are subject to change

• 5% surcharge applies to bill due to extra
staff requirements of covid19 •

TWO BEANS AND A FARM

VEGAN OPTIONS

DINNER

STARTERS/TAPAS

Homestead olives, home grown & marinated in house (gf) 8

Warm bread, with za'atar & olive oil 5

MAINS

Paella of vegetables, pan cooked w` roasted peppers, peas & spices (v/gf/vn) 25

SALADS

Green salad, tomatoes, house slaw & mustard vinaigrette 16

LITTLE BEANS (12yrs & under)

Kids toast, w` jam OR vegemite (gfo) 5

Kids toastie, tomato toastie w` fruit OR sweet treat - Includes juice box drink (gfo) 10

SIDES

Fries with aioli -Small 5 Large 9

Warm bread (gfo) 5

(in conjunction with a meal only)

Please also see x5 vegan options in our popular Grazing Feast Set Menu

• Select from our display of fresh house made desserts •

(gfo) -Gluten friendly option (gf) -Gluten friendly

Whilst all care is taken to cater for dietary requirements
we cannot guarantee a full- non allergy/vegan free environment
no split bills on special occasion days
menu & pricing are subject to change

• 5% surcharge applies to bill due to extra
staff requirements of covid19 •

TWO BEANS AND A FARM

GLUTEN FRIENDLY OPTIONS

BREAKFAST Untill 11am

GF -Two eggs, cooked any way, served on gluten free toast (v) 11

GF -Smashed avocado, & poached eggs on gf toast w` feta, nuts & seeds (v/vno) 20

GF -Chilli cheese scrambled eggs, w` caramelised onion, aioli, jalapenos & chipotle bbq sauce on gf toast (v) 18.5

GF -Big brekkie, maple roasted smashed pumpkin, greens, chargrilled tomato, avocado & gf toast (v/vn) 25

LITTLE BEANS (12yrs & under)

GF -Kids toast, w` jam OR vegemite 5

GF -Kids egg & bacon, poached, scrambled or fried egg & bacon on gf toast 9

ADD ONS

Grilled tomato / extra egg / tomato relish 3.5

Jalapenos / jalapenos & pineapple relish chutney / feta cheese 4

Avocado / bacon / gluten free bread 5

(in conjunction with a meal only)

LUNCH

STARTERS/TAPAS

Homestead olives, home grown & marinated in house (v/vn) 8

Truffled fries, potato fries w` truffled aioli, sea salt & feta (v) 13.5

GF -Beetroot hummus, garlic & herb chickpeas, feta & gf bread (v) 14.5

Moroccan spiced cauliflower, w` pineapple & jalapeno relish, tahini yoghurt & za'atar (v/vno) 17

MAINS

GF -Spanish meatballs, in spicy chorizo salsa w` sweet potato garnish & gf bread 20 - Add melted cheese +5

GF -Veggie burger, housemade moroccan pattie (lentil&rice) lettuce, cucumber, beetroot relish & vegan aioli, w` fries & aioli (v/vno) 24

Salsa chicken stack, grilled chicken breast in spicy chorizo salsa, melted cheese, on bed of fries & topped w` house slaw 22

Paella of chicken & chorizo, pan cooked w` roasted peppers, peas & spices 25

Paella of vegetables, pan cooked w` roasted peppers, peas & spices (v/vn) 25

Paella of mixed seafood, pan cooked w` chorizo, roasted peppers, peas & spices 30

Pan grilled barramundi fillet, w` crispy hand cut potatoes, house slaw, lemon & tartare sauce 24

SALADS

Pumpkin salad, baby carrots, moroccan spiced chickpeas, tahini yoghurt, seeds, nuts, fresh greens & feta (v/vno) 20

Green salad, tomatoes, house slaw & mustard vinaigrette (v/vno) 16 -Add chicken or calamari +5

LITTLE BEANS (12yrs & under)

GF -Kids lunchbox, ham / cheese / tomato toastie w` fruit OR sweet treat - Includes juice box drink (gfo) 10

Kids chicken & fries, grilled chicken & fries seved w` aioli OR tomato sauce 12.5

SIDES

Fries with aioli -Small 5 Large 9

Warm bread (gfo) 5

(in conjunction with a meal only)

• Select from our display of fresh house made desserts •

(v) -Vegetarian (vn) -Vegan (vno) -Vegan option

Whilst all care is taken to cater for dietary requirements
we cannot guarantee a full- non allergy/vegan free environment
no split bills on special occasion days
menu & pricing are subject to change

• 5% surcharge applies to bill due to extra
staff requirements of covid19 •

TWO BEANS AND A FARM

GLUTEN FRIENDLY OPTIONS

DINNER

STARTERS/TAPAS

- Homestead olives**, home grown & marinated in house (v/vn) 8
- GF -Warm brie**, truffled honey, candied walnuts, quince paste & gf bread (v) 15

MAINS

- Salsa chicken stack**, spicy chorizo salsa, melted cheese, on bed of fries & topped w` house slaw 22
- Paella of chicken & chorizo**, pan cooked w` roasted peppers, peas & spices 25
- Paella of vegetables**, pan cooked w` roasted peppers, peas & spices (v/vn) 25
- Paella of mixed seafood**, pan cooked w` chorizo, roasted peppers, peas & spices 30
- Pan grilled barramundi fillet**, w` crispy cut potatoes, green salad, lemon & tartare sauce 26
- Chargrilled steak**, w` garlic gravy & red wine jus, crispy cut potatoes, green salad & sweet potato garnish 29

SALADS

- Green salad**, tomatoes, house slaw & mustard vinaigrette (v/vno) 16 -Add chicken or calamari +5

LITTLE BEANS (12yrs & under)

- GF -Kids Chicken & fries**, grilled chicken & fries seved w` aioli OR tomato sauce 12.5

SIDES

- Fries** with aioli -Small 5 Large 9
Warm bread (gfo) 5
(in conjunction with a meal only)

• Select from our display of fresh house made desserts •

(v) –Vegetarian (vn) –Vegan (vno) -Vegan option

Whilst all care is taken to cater for dietary requirements
we cannot guarantee a full- non allergy/vegan free environment
no split bills on special occasion days
menu & pricing are subject to change

• 5% surcharge applies to bill due to extra
staff requirements of covid19 •