



BRUNCH MENU



CLASSICS

GOT NO BEEF BURGER 16.5
Mushroom, walnut & beetroot burger, tomato, lettuce, Farmacy burger sauce, goji berry ketchup & beetroot pickled onions served with your choice of potato fries or sweet potato fries

FARMACY BREAKFAST 14
Patatas bravas with spicy aioli, roasted cherry tomatoes, seasonal greens, marinated Portobello mushroom & sprouted house baked beans served with sourdough toast
NF

BREAKFAST BURRITO 12.5
Black eyed beans, red cabbage, brown rice & guacamole in a sweet potato tortilla. Served with patatas bravas, spicy aioli & BBQ sauce
GF

LOADED MUSHROOM TACOS 12
Corn tortillas loaded with roasted mushrooms, frijoles, chipotle sour cream & jalapeno served with charred corn salsa & guacamole
GF

PROTEIN 'OMELETTE' 12
Chickpea pancake filled with roasted butternut squash, avocado, seasonal greens & harissa served with paprika tahini
GF NF

HOUSE PANCAKES 11.5
Made with buckwheat flour served with seasonal fruits, coconut 'yoghurt', caramelised pecans & maple syrup
GF

CHOCOLATE CHIP WAFFLES 11
Made with oats, Sunwarrior protein & chia seeds served with banana, housemade nutella & coconut 'yoghurt'
GF

FARMACY BENEDICT 11
Toasted seeded muffin with marinated Portobello mushrooms & seasonal greens topped with guacamole & Farmacy hollandaise
GF Available

POTATO WEDGES 11
Roast potato wedges topped with a mixed bean chilli. "sour cream" & coriander
GF

AVOCADO TOAST 10
Avocado, tomatoes, dukkah & herbs, served on sourdough
GF Available

RAWNOLA 9
Sprouted buckwheat granola & fresh seasonal fruit served with almond milk
GF R

SIDES

SWEET POTATO FRIES WITH SPICY MAYO 5

PATATAS BRAVAS 5

ZA'ATAR CRACKERS 4

POTATO CHIPS WITH AIOLI 4

SEASONAL GREENS FROM OUR GARDEN 4

KIMCHI 4

HUMMUS 4

HOUSE BAKED BEANS 3.75

STARTERS & SHARERS

ARTICHOKE PIZZETTA 12
Served on our housemade sourdough with a tomato & artichoke sauce, macadamia herb 'cheese', olives, capers, spinach & cherry tomatoes

FALAFELS 11.5
Served with hummus, tomato salsa & pickled cucumber
GF NF

MAC 'N' 'CHEESE' 11
Rice pasta in a truffled 'cheese' sauce topped with a sage crumble
GF NF

SALADS- STARTER OR MAIN

ASIAN SALAD 8/14
Seaweed, broccoli, mixed garden leaves, cucumber, mushrooms, sprouts, sesame seeds, served with a sesame ginger dressing
GF NF

MARKET SALAD 7/13
Mixed leaves from our Farmacy Kitchen Garden, fresh herbs & seasonal vegetables with a creamy mustard dressing & activated seeds
GF



EARTH BOWLS

MEXICAN BOWL 15.5
Steamed coriander rice, guacamole, frijoles, chipotle 'sour cream', whipped squash, corn chips & jalapeno dressing
GF

PROTEIN BOWL 15.5
Scrambled Tofu, charred polenta, mung bean dhal & sautéed seasonal greens
GF NF


FARMACY
DESSERT MENU

CLASSIC DESSERTS	FARMACEUTICAL TEAS
<p>NICE CREAM BROWNIE SUNDAE 12 Farmacy brownie served with vanilla nice cream, seasonal fruits, raw cacao & housemade maca caramel <i>GF</i></p> <p>RAW CHOCOLATE TART 11 Served with coconut sorbet & caramel sauce <i>GF NF</i></p> <p>CHOCOLATE & COFFEE CHEESECAKE 10 Silken Tofu cheesecake and chocolate base with salted caramel popcorn & chocolate sauce <i>GF NF</i></p> <p>STICKY TOFFEE PUDDING 10 Steamed date pudding served with a caramel sauce & vanilla nice cream</p> <p>WARM CHOCOLATE CHIP COOKIE 9 Served with a glass of almond milk <i>GF</i></p>	<p>HONEY ORCHARD TEA 6</p> <p>CHAI TEA 5</p> <p>HEART CHAKRA TEA – ROSE 5</p> <p>BRAIN TONIC TEA 5 Yerba Mate, Red Bush, Damiana herb</p> <p>FRESH MINT & LEMON VERBENA 4 A calming digestive aid</p> <p>GINGER ROOT & LEMON PEEL 4 An immune boosting mix</p> <p>BEETROOT & CINNAMON 4 A blood cleanser which boosts the lymphatic system</p> <p>DIGESTIVE SOOTHER 4 Ground cardomom & fresh mint leaves</p> <p>GREEN TEA 4</p> <p>CEYLON TEA 4</p>
PROBIOTIC JARS	
<p>BERRY RIPPLE 9 Housemade probiotic coconut 'yoghurt' blended with berries & topped with omega rich hemp seeds <i>GF NFR</i></p> <p>SWEET TART 9 Housemade vanilla infused coconut 'yoghurt', seasonal fruit compote with sprouted buckwheat rawnola <i>GF</i></p>	SPECIALITY HOT DRINKS
MOONJI NICE CREAM	<p>FARMACY HOT CHOCOLATE 7 Cacao, coconut milk, cacao butter, cinnamon, vanilla & nutmeg topped with our housemade whipped 'cream' <i>GF</i></p> <p>MATCHA LATTE 6 Matcha & coconut milk <i>GF NF</i></p> <p>ADAPTOGENIC LATTE 6 Reishi, chaga, ho shu wu, maca, vanilla protein powder & coconut milk <i>GF NF</i></p> <p>MACA LATTE 5 Maca, cinnamon & coconut milk <i>GF NF</i></p> <p>CHAI LATTE 5 Chai spice & coconut milk <i>GF NF</i></p> <p>GOLDEN MILK 5 Turmeric, black pepper, cardamom & coconut milk <i>GF NF</i></p>
PROCAFFEINATING	<p>GF – GLUTEN FREE NF – NUT FREE R – RAW </p> <p>Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your server know before ordering if you have any allergies or intolerances. A discretionary 12.5% service charge will be applied to your bill and is shared amongst all staff.</p>
<p>THREE IMMORTALS HOT CHOCOLATE 11 An adaptogenic blend of cacao, siberian ginseng & shilajit to improve cognitive function <i>GF NF</i></p> <p>ANCIENT COFFEE BREW 8 Low acidity coffee beans with ancient spices high in L-Theanine <i>GF NF</i></p> <p>GINGERBREAD LATTE 7 An immune-boosting blend of maca, vanilla, cinnamon & fresh ginger <i>GF NF</i></p> <p>SALTED CARAMEL MOCHA 7 An energising blend of espresso, fresh vanilla & maca drizzled with salted date caramel <i>GF NF</i></p> <p>FARMACY BULLETPROOF COFFEE 5 An energising blend of espresso, almond butter, vanilla & MCT Oil <i>GF</i></p>	