



## BRUNCH MENU

Farmacy is a **plant-based** brand, that aims to make healthy eating fun, in a beautiful setting. Our mission is to help raise **consciousness** around food. We are part of a **community** promoting a **healthy lifestyle**. This is a movement that promotes plant-based, **organic** eating & a **chemical-free** approach to increase health & *wellness* for both us & the planet.

### STARTERS & SHARERS

<b>NACHOS</b>	14.5
Corn chips, guacamole & frijoles with salsa & 'sour cream' <i>GF</i>	
<b>ARTICHOKE PIZZETTA</b>	12
Served on our housemade sourdough with a tomato & artichoke sauce, macadamia herb 'cheese', olives, capers, spinach & cherry tomatoes	
<b>FALAFELS</b>	11.5
Served with hummus, tomato salsa & pickled cucumber <i>GF NF</i>	
<b>MAC 'N' 'CHEESE'</b>	11
Rice pasta in a truffled 'cheese' sauce topped with a sage crumble <i>GF NF</i>	

### SALADS - STARTER OR MAIN

<b>ASIAN SALAD</b>	8/14
Seaweed, broccoli, spinach, mixed leaves, cucumber, mushrooms, sprouts, sesame seeds, served with a sesame ginger dressing <i>GF NF</i>	
<b>MARKET SALAD</b>	7/13
Mixed leaves from our Farmacy Kitchen Garden, fresh herbs & seasonal vegetables with a creamy mustard dressing & activated seeds <i>GF</i>	
<b>WEDGE SALAD</b>	10
Iceberg lettuce, Heritage tomatoes, cucumber & avocado served with our own housemade Caesar dressing <i>GF NF</i>	

### EARTH BOWLS

<b>MEXICAN BOWL</b>	15.5
Steamed coriander rice, romaine, guacamole, frijoles, tomatoes, chipotle 'sour cream', whipped squash, corn chips & jalapeño dressing <i>GF</i>	
<b>MACRO BOWL</b>	15.5
Steamed quinoa, roasted sweet potato, Kombu seaweed, samphire, kale, avocado, Farmacy pickles & ginger miso dressing <i>GF NF</i>	
<b>KIMCHI BOWL</b>	15
Soba noodles, spicy kimchi, sautéed chard, raw kohlrabi, raw brine carrots, marinated mushrooms, radish sprouts & tamarind vinaigrette <i>GF NF</i>	

### CLASSICS

<b>FARMACY BURGER</b>	16.5
Millet, black bean & mushroom burger, aquafaba aioli, goji ketchup, carrot and celeriac remoulade, housemade pickles & tomato in a sourdough bun, served with your choice of potato chips or sweet potato fries <i>NF</i>	
<b>FARMACY BREAKFAST</b>	14
Potato 'rosti' with truffle cream, roasted cherry tomatoes, seasonal greens, marinated Portobello mushroom & sprouted house baked beans served with sourdough toast <i>NF</i>	
<b>LOADED MUSHROOM TACOS</b>	12
Corn tortillas loaded with roasted mushrooms, frijoles, chipotle sour cream & jalapeno served with charred corn salsa & guacamole <i>GF</i>	
<b>PROTEIN 'OMELETTE'</b>	12
Chickpea pancake filled with roasted butternut squash, avocado, seasonal greens & harissa served with paprika tahini <i>GF NF</i>	
<b>HOUSE PANCAKES</b>	11.5
Made with buckwheat flour served with seasonal fruits, coconut 'yoghurt', caramelised pecans & maple syrup <i>GF</i>	
<b>CHOCOLATE CHIP WAFFLES</b>	11
Made with oats, Sunwarrior protein & chia seeds served with banana, housemade nutella & coconut 'yoghurt' <i>GF</i>	
<b>FARMACY BENEDICT</b>	11
Toasted seeded muffin with marinated Portobello mushrooms & seasonal greens topped with guacamole & Farmacy hollandaise <i>GF Available</i>	
<b>AVOCADO TOAST</b>	10
Avocado, tomatoes, dukkah & herbs, served on sourdough <i>GF Available</i>	
<b>RAWNOLA</b>	9
Sprouted buckwheat granola & fresh seasonal fruit served with almond milk <i>GF R</i>	

### SIDES

<b>GUACAMOLE</b>	5
<b>SWEET POTATO FRIES WITH SPICY MAYO</b>	5
<b>ZA'ATAR CRACKERS</b>	4
<b>POTATO CHIPS WITH AIOLI</b>	4
<b>SEASONAL GREENS</b>	3.75
<b>KIMCHI</b>	3.75
<b>HUMMUS</b>	3.75
<b>TRUFFLE POTATO ROSTI</b>	3.75
<b>HOUSE BAKED BEANS</b>	3.75





## DESSERT MENU

CLASSIC DESSERTS	FARMACEUTICAL TEAS
<p><b>RAW CHOCOLATE TART</b> 11 Served with coconut sorbet &amp; caramel sauce <i>GF</i></p> <p><b>NICE CREAM BROWNIE SUNDAE</b> 11 Farmacy brownie served with vanilla nice cream, seasonal fruits, raw cacao &amp; housemade maca caramel <i>GF</i></p> <p><b>BANANA BREAD &amp; PEANUT BUTTER PUDDING</b> 10 Gluten free banana bread, caramelised bananas, peanut cream &amp; peanut butter nice cream <i>GF</i></p> <p><b>WARM CHOCOLATE CHIP COOKIE</b> 10 Served with a glass of housemade almond milk <i>GF</i></p> <p><b>BERRY ETON MESS</b> 10 Housemade meringue, berry cream &amp; fresh raspberries <i>GF</i></p>	<p><b>HONEY ORCHARD TEA</b> 5.5</p> <p><b>CHAI TEA</b> 5</p> <p><b>HEART CHAKRA TEA – ROSE</b> 5</p> <p><b>BRAIN TONIC TEA</b> 5 Yerba Mate, Red Bush, Damiana herb</p> <p><b>FRESH MINT &amp; LEMON VERBENA</b> 4 A calming digestive aid</p> <p><b>GINGER ROOT &amp; LEMON PEEL</b> 4 An immune boosting mix</p> <p><b>BEETROOT &amp; CINNAMON</b> 4 A blood cleanser which boosts the lymphatic system</p> <p><b>DIGESTIVE SOOTHER</b> 4 Ground cardomom &amp; fresh mint leaves</p> <p><b>FORAGED WILD NETTLE TEA WITH MINT</b> 4</p> <p><b>GREEN TEA</b> 4</p> <p><b>CEYLON TEA</b> 4</p>
PROBIOTIC JARS	
<p><b>BERRY RIPPLE</b> 9 Housemade probiotic cashew 'yoghurt' blended with berries &amp; topped with omega rich hemp seeds <i>GF R</i></p> <p><b>SWEET TART</b> 9 Housemade vanilla infused cashew 'yoghurt', seasonal fruit compote with sprouted buckwheat rawnola <i>GF</i></p>	
MOONJI NICE CREAM	SPECIALITY HOT DRINKS
<p><b>VANILLA NICE CREAM</b> 3 <i>GF NF</i></p> <p><b>MATCHA NICE CREAM</b> 3 <i>GF NF</i></p> <p><b>GOLDEN TURMERIC NICE CREAM</b> 3 <i>GF NF</i></p>	<p><b>FARMACY HOT CHOCOLATE</b> 7 Cacao, coconut milk, cacao butter, cinnamon, vanilla &amp; nutmeg topped with our housemade whipped 'cream' <i>GF</i></p> <p><b>MATCHA LATTE</b> 6 Matcha &amp; coconut milk <i>GF NF</i></p> <p><b>ADAPTOGENIC LATTE</b> 6 Reishi, chaga, ho shu wu, maca, vanilla protein powder &amp; coconut milk <i>GF NF</i></p> <p><b>MACA LATTE</b> 5 Maca, cinnamon &amp; coconut milk <i>GF NF</i></p> <p><b>CHAI LATTE</b> 5 Chai spice &amp; coconut milk <i>GF NF</i></p> <p><b>GOLDEN MILK</b> 5 Turmeric, black pepper, cardamom &amp; coconut milk <i>GF NF</i></p>
PROCAFFEINATING	<p><b>GF – GLUTEN FREE   NF – NUT FREE   R – RAW  </b> 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.</p> <p><b>A discretionary 12.5% service charge will be applied to your bill and is shared amongst all staff.</b></p>
<p><b>THREE IMMORTALS HOT CHOCOLATE</b> 11 An adaptogenic blend of cacao, siberian ginseng &amp; shilajit to improve cognitive function <i>GF NF</i></p> <p><b>ANCIENT COFFEE BREW</b> 8 Low acidity coffee beans with ancient spices high in L-Theanine <i>GF NF</i></p> <p><b>GINGERBREAD LATTE</b> 7 An immune-boosting blend of maca, vanilla, cinnamon &amp; fresh ginger <i>GF NF</i></p> <p><b>SALTED CARAMEL MOCHA</b> 7 An energising blend of espresso, fresh vanilla &amp; maca drizzled with salted date caramel <i>GF N</i></p>	