

Archie's farm

RESTAURANT & BAR

In 1945, Archibald "Archie" Spooner purchased farmland that today is home to the largest and fastest growing business precinct outside of the Melbourne CBD – Caribbean Park.

Archie's Farm Restaurant & Bar, named in honour of the much loved and late 'Archie' Spooner, offers diners an authentic and regionally inspired menu that draws on the best local and seasonal produce.

Our menu takes diners on a seasonal exploration across Victoria's rich regional bounty from the coast to the mountains – and everything in between.

Complimented by an exclusive beverage list, with a focus on Victorian wines and spirits, and a handpicked selection of Australian wines.

SMALL PLATES

FARMHOUSE SOURDOUGH (V) St. David handmade butter	7
MEREDITH GOAT'S CURD (V)(GF) Baby beetroot, local salad greens, radish, grapefruit vinaigrette	19
GRILLED TIGER PRAWNS (GF) Chilli, garlic, charred lime	23
BUFFALO BURRATA (V)(GFO) Heirloom tomatoes, balsamic, Mount Zero olive oil, sourdough, basil	22
BRAISED LAMB RIBS Archie's BBQ sauce, celeriac remoulade	23

PIZZAS

MARGHERITA (V)(VVO)(GFO) That's Amore buffalo mozzarella, tomato, basil	17
CAPRICCIOSA (GFO) Shaved leg ham, mushroom, anchovy, Kalamata olive, tomato, That's Amore buffalo mozzarella	19
BBQ CHICKEN (GFO) Roasted chicken, jalapeno, Spanish onion, pineapple, coriander, tomato, Archie's BBQ sauce, That's Amore buffalo mozzarella	21

Gluten free base +4

Vegan cheese +3

LARGE PLATES

FREE-RANGE BUTTER CHICKEN	28
Basmati rice, raita, coriander, naan	
HANDMADE SPAGHETTI VONGOLE	29
Pipis, white wine, chilli, garlic, parsley, cherry tomato	
FREE-RANGE CHICKEN PARMA	32
Smoked Scarmoza, roasted red capsicum Napoli, basil. Served with skinny chips and house salad	
EGGPLANT PARMA (V)(VVO)	28
Smoked Scarmoza, roasted red capsicum Napoli, basil. Served with skinny chips and house salad	
HUMPTY DOO BARRAMUNDI (GF)	37
Pineapple salsa, summer vegetables, lemon	
VICTORIAN LAMB SHOULDER CUTLETS (GF)	42
Salt-baked sweet potato, cucumber, gremolata, tahini yoghurt	
STEAK FRITES	46
200g pasture fed MB 2+ Gippsland Porterhouse. Served with choice of Café de Paris butter or Red Wine Jus. Served with skinny chips and house salad	
PORK BELLY (GF)	36
Victorian pork belly, Napoleone pear cider gastrique, kohlrabi and fennel slaw, chilli, coriander	

SIDES

- LOCALLY FARMED SALAD GREENS** 6
With roasted garlic dressing
- SUMMER VEGETABLES** 8
A selection of locally sourced summer vegetables
- SKINNY CHIPS** 10
Crispy skinny chips tossed with parmesan, spiced salt and parsley
Served with garlic aioli and tomato relish

SALADS

- ROASTED PEAR AND WALNUT (GF) (V) (VVO)** 19
Buffalo mozzarella, local salad greens, radicchio, rocket, roasted pear, candied walnuts with balsamic vinaigrette
Add grilled free-range chicken +9
- ARCHIE'S CAESAR (GFO)** 18
Poached free-range Somerville egg, parmesan, anchovies, croutons, smokehouse bacon, cos lettuce, Archie's Caesar dressing
Add grilled Tasmanian salmon +12
- THAI NOODLE (VO)** 18
Lemongrass, coriander, mint, mango, cucumber, carrot, rice vermicelli, savoy cabbage, chilli
Add grilled beef rump +12

DESSERTS

WARM CHOCOLATE LAVA CAKE (VVO)	13
Rich chocolate cake with a molten centre, vanilla ice cream, raspberry coulis, local berries	
BEE'S TIRAMISU	13
Ladyfinger biscuits, Vittoria Espresso, That's Amore Mascarpone	
ARCHIE'S PAVLOVA (GF)	13
Passionfruit coulis, fresh strawberries, Chantilly cream, meringue, mint	
VICTORIAN CHEESE PLATE	
Selection of regional cheeses, fig and quince jam, dried fruit, crackers, nuts	
Choice of one cheese	14
Choice of two cheeses	17
Choice of three cheeses	21
CHEF'S DESSERT OF THE DAY	MP
Please ask your host about today's creation	

Menus are subject to change due to seasonality and product availability.

(V) Vegetarian (VV) Vegan (VO) Vegetarian option (VVO) Vegan option (GF) Gluten free (GFO) Gluten free option
Please advise your host of food allergies or intolerances, however we cannot guarantee a total absence of traces of allergens.

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COFFEE

	CUP	MUG
Long Macchiato, Long Black, Cappuccino, Mocha, Latte, Piccolo Latte, Chai Latte, Hot Chocolate	4.8	5.8
Ristretto	4	
Espresso	4	
Affogato	8	

DILMAH TEA

	CUP	POT
Darjeeling	3	6.5
Earl Grey	3	6.5
Jasmine	3	6.5
Moroccan Mint Green	3	6.5
Organic Green	3	6.5
Pure Chamomile	3	6.5
Blood Orange	3	6.5
Eucalyptus	3	6.5

SWEET WINE

Campbells Liquid Gold Classic Topaque	10
De Bortoli Noble One Botrytis Semillon	15

FORTIFIED

Grant Burge Aged Tawny Port	6
Offley Rose Port	8
Seppeltfield Para Grand 10YO Tawny	9
Penfolds Grandfather Port 20YO	24

DIGESTIVE

Lillet Blanc Vermouth	11
Noilly Prat Rouge Vermouth	11
Mr. Black Coffee Liqueur	12
Not Your Nanna's Brandy	12
Autonomy Organge Liqueur	13
Remy Martin XO Cognac	16
St Agnes XO Imperial 20 YO Brandy	18
Hennessy VSOP Cognac	18