

OUR STORY

In 2021, Peter and Ricardo opened Hill House Cafe, a tiny café tucked inside Nathan Homestead — just 20 seats and a whole lot of heart. Everyone said it would never work: the location was wrong, the timing was worse. Just five days after opening, New Zealand went into its longest lockdown. But instead of folding, Peter (with zero web experience) built a website, and we started baking and delivering fresh goods to our local community. People came for walks, waved through the windows, and Hill House Café became a little spark of connection in a chaotic time.

Fast forward to 2024, we received a letter from Auckland Council that we'd need to vacate Nathan Homestead due to earthquake strengthening. It was a gut punch. But not long after, Jan and Anita from The Arts House Trust offered us a new home at the stunning Pah Homestead — and in April, 2024 we moved in.

And then came the unexpected: a ride on a tractor around a 140- acre farm in Clevedon, and we instantly fell in love. The land, the villa, the animals, the vision — it felt like home. By November 2024, Farm House Café opened its doors.

Today, Farm House Café is a celebration of everything we've learned along the way — community, resilience, and the magic of shared food. We're set on a working farm with bees, buffalo, chickens, and fruit trees. We grow what we can, support local producers, and stay grounded in sustainability and heart.

From painting the first walls in 2021 with Mike and Leilana — both now proud co-owners — to welcoming you to a long lunch overlooking the paddocks, this is our story. A journey of good food, warm people, and unexpected beginnings.

You're welcome at our table now.

RECOGNISED ALONG THE WAY

2024 ICONIC EATS

2025 ICONIC EATS

2026 ICONIC EATS

2021 - 26 URBANLIST BEST CINNAMON BUN

2024 METRO TOP 50

2025 METRO TOP 50

2025 BEST NUTELLA DISH OCEANIA

2026 LEWISHAM AWARDS FINALIST

@hill.house.cafe
hillhousecafe.co.nz

@farmhousecafe.nz
farmhousecafe.co.nz

FOOD MENU

HILL HOUSE CAFE

HOME OF THE ICONIC SIN IN A BUN



LOVE HILL HOUSE?

YOU'LL LOVE FARM HOUSE TOO.

HOUSE FAVOURITES



CARBONARA OMELETTE (NGAO) 32.9
French-style folded omelette with crispy bacon, slow-cooked leeks, creamy béchamel and 24-month-aged Parmesan, served on Hill House-made sourdough focaccia with a side salad
contains dairy, wheat, gluten, egg

RECOMMENDED WITH AKAROA SALMON | PINOT GRIS

AKAROA OPEN OMELETTE 34.9
Akaroa hot-smoked salmon, garlic and chive cream cheese and wilted spinach, finished with a sour cream drizzle and served with a side salad and relish
contains fish, dairy, egg

RECOMMENDED WITH SOURDOUGH FOCACCIA

HASH IT OUT - TOO MUSHROOM (NGAO) 29.9
baby potatoes, portabello mushrooms, creamy garlic mushrooms, caramelised onion, poached egg, sour cream & chives, aged parmesan
contains dairy, egg, no gluten added

RECOMMENDED WITH POKENO BACON | EPIC IPA

RICOTTA PUMPKIN OMELETTE (V) (NGAO) 28.9
pumpkin, ricotta, pesto, side salad, tzatziki & aged parmesan on toasted house-made sourdough focaccia
contains dairy, pine nuts, wheat, gluten, egg

PIMP MY CHEESE SCONE - OG (V) (NGAO) 28.9
slow cooked mushrooms, thyme, garlic, rosemary, cream sauce, portabellos, tomatoes & parmesan cheese on cheese scone
contains dairy, wheat, gluten, egg

ICONIC EATS

HASH IT OUT - CHICK MAGNET (NGA) (DFO) 32.9
slow-roasted achiote chicken thigh, creamed corn, baby potatoes, corn salsa and cherry tomatoes, finished with a sour cream drizzle and coriander
contains dairy, soy, no gluten added

RECOMMENDED WITH POACHED EGG | APEROL SPRITZ

FANCY AS FOCACCIA
served on toasted house-made sourdough focaccia

BRISKY BUSINESS (NGAO) 33.9
spicy beef birria brisket, chimichurri, red onion pickle, sour cream, crispy shallots,aged parmesan, poached egg
contains gluten, wheat, dairy

ICONIC EATS

RECOMMENDED WITH POKENO BACON | EPIC LAGER

MAGIC MUSHROOMS (Ve) (NGAO) 28.9
herb-roasted portobello mushrooms, garlic & onion, home-made cashew cheese, crispy shallots, pickles
contains gluten, wheat, soy, cashew nuts

RECOMMENDED WITH POACHED EGG | SPARKLING ROSÉ

THE PONSONBY (Ve) (NGAO) 28.9
smashed avo, whipped feta cheese, charred capsicum, corn and tomato salsa
contains gluten, wheat, dairy

RECOMMENDED WITH POKENO BACON | PINOT GRIS

CROQUE MADAME 29.9
house-made sourdough focaccia, glazed ham sirloin, melted cheddar, fried egg & mustard
contains gluten, dairy, egg

RECOMMENDED WITH OG POTATOES | MIMOSA

SMOKED FISH FOCACCIA (NGAO) 32.9
smoked kahawai, crème fraîche and devilled egg on toasted sourdough focaccia, with piccalilli, pickled red onion and gremolata
contains fish, dairy, gluten, wheat, egg

RECOMMENDED WITH POKENO BACON | STRAWBERRY SPRITZ

STRAIGHT OUTTA CLEVEDON (NGAO) 31.9
Clevedon heirloom tomatoes and balsamic-roasted strawberries on toasted sourdough focaccia with garlic and chive cream cheese, fresh basil and honey
contains fish, dairy, gluten, wheat, egg

RECOMMENDED WITH POKENO BACON | STRAWBERRY SPRITZ

BRUNCH CLUB

D.I.Y BREKKIE (VO) (NGAO) 17.9
two free range eggs your way (scramble +1) on house-made sourdough focaccia or gluten-free toast (+2.9) then build your brekkie from our add ons (price per item):

POKENO BACON | HALLOUMI | HOUSE-MADE GELATO SCOOP	**8.9**
GRILLED CHICKEN | BIRRIA BEEF	**9.9**
GRILLED AKAROA SALMON	**11.9**
BALSAMIC TOMATOES | PESTO | AVOCADO	**6.9**
FRIED ONION | HOLLANDAISE | SOUR CREAM	**4.9**
MUSHROOMS: CREAMY GARLIC | GRILLED PORTOBELLO	**7.9**
FREE RANGE EGG (POACHED OR FRIED) | CHILLI OIL	**3.9**
SOURDOUGH FOCACCIA	**4.9**
GF BREAD | SCRAMBLED EGGS	**5.9**
TOMATO SAUCE | RELISH	**2.9**

PIMP MY CHEESE SCONE BENEDICT (NGAO) 27.9
poached eggs, house-made hollandaise, on award winning cheese scones with your choice of:
BACON | MUSHROOMS | HALLOUMI
SALMON +5.9 | CHICKEN +5.9 | BIRRIA BEEF +5.9
contains egg, wheat, dairy, gluten, soy, egg

ICONIC EATS

PICASSO BOWL (V) 23.9
Berry and beetroot Greek yoghurt, olive oil and maple granola, fresh berries and chia berry jam, topped with berry sorbet.
contains dairy, gluten, walnut, almond, soy

RECOMMENDED WITH STRAWBERRY SPRITZ

HARVEST BOWLS

AKAROA SALMON CESAR 34.9
Akaroa hot-smoked salmon, crisp baby cos, Caesar dressing, fresh dill, golden croissant croutons and aged Parmesan.
contains egg, gluten, dairy, soy, fish

SWAP SALMON FOR CHICKEN
RECOMMENDED WITH POACHED EGG | SAUVIGNON BLANC

SUMMER ORZO SALAD (V) 29.9
Orzo with roasted capsicum, courgette, eggplant, sweetcorn, cherry tomatoes and balsamic onions, finished with Parmesan, feta and fresh basil.
contains dairy

RECOMMENDED WITH AKAROA SALMON | LIMONCELLO SPRITZ

PIMP MY WAFFLE 29.9

STRAWBERRY DREAM (V)
sweet Liège waffle topped with fresh Clevedon strawberries, French yoghurt cream, strawberry compote and strawberry sorbet
contains dairy, egg, gluten, wheat

RECOMMENDED WITH POKENO BACON | STRAWBERRY SECCO

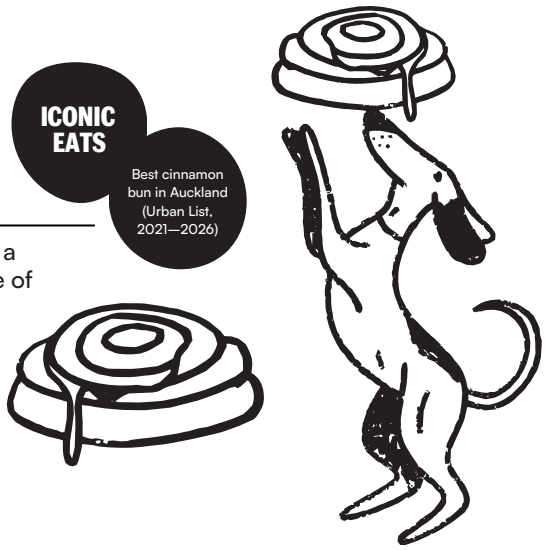
NUTELLA DREAM (V)
sweet Liège waffle topped with Nutella custard, chocolate sauce, biscuit crumbs and house-made vanilla gelato
contains dairy, egg, gluten, wheat, hazelnuts

RECOMMENDED WITH POKENO BACON | ESPRESSO MARTINI

PEPPERONI PIZZA (VO)
Liège waffle, pepperoni, charred capsicum, mushroom & onion, melted cheddar, fresh basil, chilli oil & aged parmesan
contains gluten, egg, dairy

RECOMMENDED WITH AKAROA SALMON | APEROL SPRITZ

THE "ICONIC" SIN IN A BUN 9.90



Smothered in whipped cream cheese frosting, topped with chopped nuts, and finished with a generous dusting of cinnamon, this soft and sticky cinnamon roll has earned its place as one of Auckland's Iconic Eats.

Contains gluten, nuts, wheat, egg, dairy

RECOMMENDED WITH OUR HOUSE-MADE VANILLA GELATO

Our Sin In A Bun family now comes in four irresistible rotating flavours — check in with our team to see which ones are causing trouble today.

SIN IN A BUN BUNDLE FROM 49.50
BUY 5 GET 1 FREE - build your dream sinner box or just panic - pick six of the same

THE SIN SAMPLER 39.90
one of each of the four monthly flavours

SALAD SIDES
because no main meal is complete without a side salad

IT'S ALL GREEK TO ME (V) 19.9
heirloom tomatoes, capsicum, cucumber, olives, red onion, oregano and Greek feta

A FEW GOOD TOMATOES (VE) 17.9
heirloom tomatoes, Dijon vinaigrette and toasted almonds

PAN TOSSED POTATO SIDES
crispy pan-tossed & inspired by Grandma's recipe

OG (Ve) (NGA) 9.9

CHILLI CHEESE (NGA) 14.9

SOUR CREAM & CHIVES (NGA) 14.9

HILL HOUSE POUTINE (NGA) 19.9
pan-tossed roasted potatoes topped with award-winning Curds First cheese curds & beef gravy

LITTLE FARMERS

SCHOOLS OUT SCRAMBLE (V) (NGAO) 13.9
scrambled eggs, toasted house-made sourdough focaccia & a side salad
contains gluten, wheat, egg, dairy

MINI MAGIC MUSHROOMS (Ve) (NGAO) 17.9
roasted mushrooms, onion, cashew cheese, crispy onion bits, toasted house-made sourdough focaccia
contains gluten, wheat, cashew nuts, sesame

HAM & CHEESE TOASTIE 14.9
glazed ham sirloin, cheddar, house-made sourdough focaccia
contains gluten, wheat, egg, dairy, soy

OUR MINI WAFFLES 18.9
Choose one of our Mini Liège Waffles:
- **STRAWBERRY DREAM**
- **NUTELLA DREAM**
- **MARGHERITA PIZZA**
  tomato sauce & melted cheese

contains gluten, wheat, egg, dairy, peanuts, soy

MINI PONSONBY (V) (VeO) (NGAO) 17.9
smashed avo, goat's cheese, pistachio, honey, farm herbs, citrus, toasted house-made sourdough focaccia
contains gluten, wheat, dairy, pistachio

ADD ONS
TO ANY MEAL | PRICE PER ITEM

Pokeno bacon | halloumi | house-made gelato scoop	8.9
grilled chicken | birria beef	9.9
grilled Akaroa salmon	11.9
balsamic tomatoes | pesto | avocado	6.9
fried onion | hollandaise | sour cream	4.9
mushrooms: creamy garlic | grilled portobello	7.9
free range egg (poached or fried) | chilli oil	3.9
sourdough focaccia	4.9
GF bread | scrambled eggs	5.9
tomato sauce | relish	2.9

V Vegetarian | Ve Vegan | VO Vegetarian Options | VeO Vegan Options | NGA No Gluten Added | NGAO No Gluten Added Options

All of our dishes are proudly made using free-range eggs and free-range meat, sourced with care to ensure quality, flavour, and ethical standards. One bill per table to help manage line on weekends.