



Right now, Farm House:



1. Do not use plastic straws, plates or cutlery
2. Have a robust recycling program that includes:
 - bottles / cans
 - cardboard and
 - oil
3. Use compostable coffee cups, takeaway boxes, cutlery, straws and napkins
4. Encourage customers to use 'keep cups' by providing a discount
5. Aim to use recycled paper



6. Use some free range, locally farmed meat
7. Use meat only produced in Australia
8. Use free range, locally produced eggs
9. Offer a menu that caters for customers who choose not to eat animal products



10. Make all food on the menu in house, from scratch, including sauces, condiments etc
11. Use local produce where possible and adjust menu according to seasonal availability
12. Use a range of products grown onsite
13. Have a very minimal soft drink offering, instead choosing healthier drink options
14. Do not produce food with any fillers, preservatives, palm oil or MSG
15. Hold social and musical events and offer an ambient space to gather with friends
16. Provide transparency to customers regarding food provenance

Future goals include:

1. Implementing solar power to offset energy consumption
2. Diverting organic waste from landfill
3. Sourcing more local, ethically produced animal meat
4. Continue working with suppliers to ultimately minimise waste going to landfill