

# MENU

## PERFECT FOR SHARING.....

### **Tandoori Prawns (6)**

Marinated grilled prawns, mint yoghurt, fresh chili, lemon & coriander \$25 (GF)

### **Lamb & Rosemary Meatballs**

Local lamb, rosemary & parmesan meatballs, napolitana sauce, kalamata pitted olives, pickled red onion, parsley & garlic buttered sourdough \$19 (GFO)

### **Twice Baked Cheese Souffle**

Smoked cheddar, chive, apple, fennel & toasted pecan salad with parmesan crisp & herb oil \$20 (V)

### **Haloumi Chips**

Crispy fried haloumi, honey, house made harissa & yoghurt sauce \$18 (GF)

### **Pulled Beef Brisket Bao Buns (3)**

Ginger soy braised beef brisket, Asian slaw, aioli & coriander \$20 (DF)

### **Baked Filo Samosa Wraps (3)**

Spiced potatoes, peas & cauliflower, vegan feta, organic greens with tamarind chutney \$21 (VG, DF, V)

### **Simple Salad**

Organic local greens, fresh pear, pickled red onion, toasted pecans, local olive oil & balsamic \$10 (GF, DF, V, VG)

### **Fries Basket**

Aioli & tomato sauce \$9 (V, VGO, GF, DF)

## LOCAL PRODUCE PLATTERS.....

### **Cheese**

Chef's selection of 3 cheeses, house marinated warmed olives, Pomonal Estate shiraz jelly, house chickpea dip, fresh fruit, pickled vegetables, crackers & sourdough \$40 (GFO, V) (serves 2)

### **Vegan**

Chef's selection of house made dips, fried Lebanese falafels, house marinated warmed olives, chili jam, vegan feta, fresh fruit, pickled vegetables, crackers & sourdough \$40 (GFO, V, DF, VG) (serves 2)

### **Tasting**

Chef's selection of freshly sliced cured meats, 3 cheeses, house marinated warmed olives, smoked bacon & chicken terrine, Pomonal Estate shiraz jelly, house dips, fresh fruit, pickled vegetables, crackers & sourdough \$70 (GFO) (serves 2-4)

# MENU

## FOR THE KIDS.....

### **House Made Crumbed Chicken Dippers**

Chips & tomato sauce \$15 (GF, DF)

### **Fresh Fruit Plate**

Chips & tomato sauce \$13 (GF, DF, V, VGO)

### **Ham & Cheese Toastie**

Chips, tomato sauce \$12

### **Ice-Cream Sundae**

3 scoops vanilla ice cream, chocolate sauce, whipped cream, sprinkles & a cherry on top \$8

## SOMETHING SWEET.....

See cake display fridge for today's selection of

### **Home Made Cakes**

whipped cream, raspberry coulis, vanilla ice-cream & fresh berry compote \$15

**Please place your order at the Bar  
& let us know your table number.**

**Serving lunch 11-4**

## HOT DRINKS.....

Cappa, Latte, Mocha, Chai, Espresso, Iced Coffee, Hot Chocolate, Iced Chocolate  
Cup \$4.50 Mug \$5

Peppermint, Jasmine, French Earl Grey, English Breakfast  
Pot of tea/Mug \$5

\*Please note that our chefs will do their best to cater to food allergens.

\*Menu made to order \* Our kitchen contains nuts and gluten

**OUR MENU SUPPORTS LOCALLY GROWN INGREDIENTS FROM OUR WONDERFUL LOCAL PRODUCERS**