

VINEYARD COTTAGES & CAFÉ LUNCH MENU

Wednesday to Sunday 11:30am – 2:30pm

Soup of the day with grilled Turkish bread – See specials board	12.90
Cob loaf baked in house with olive oil & sage / add trio dips	8.90/14.90
Original Nachos with sour cream, guacamole & Mexican beef mince and cheese	15.90
Ballandean beef burger, house made beef pattie, tomato, red onion, lettuce, relish, melted tasty cheese with beer battered chips	16.90
Chicken burger, house crumbed breast of chicken, bacon, lettuce, tomato and roasted garlic aioli with beer battered chips	16.90
Steak sandwich - rib fillet, salad, tasty cheese, relish and beer battered chips	17.90
Mango Caprese salad, sliced mango, tomato, bocconcini and basil (g/f)	17.90
Thai green chicken curry with coconut, currant, fennel and saffron rice (g/f)	28.90
Atlantic salmon crusted in a crunchy pistachio and olive coating served with pea risotto, blanched asparagus and cherry tomatoes (g/f)	36.90
Eye fillet served with fresh salad, beer battered chips and choice of sauce	38.90
T-Bone served with fresh salad, beer battered chips and choice of sauce	38.90
Condiments: Mushroom, Pepper, Shiraz Jus, Hollandaise or mustard	

JUNIOR MENU

Spaghetti Bolognese	12.90
Country chicken Goujons, chips	12.90
Crumbed Whiting fillets and chips	12.90
Pizza ham and pineapple	12.90
Vanilla ice-cream with topping	4.90

DESSERTS

Afogato – coffee shot, ice cream and house made Pistachio biscotti	9.90
Tiramisu pavlova, meringue, mascarpone and Kahlua syrup (g/f)	12.90
Double chocolate cake served with cherry compote whipped cream	12.90
Sticky date pudding, butterscotch sauce and double cream	12.90
Selection of cheese, home-made quince paste, pears & mixed crackers	16.90/28.90

