

# VINEYARD COTTAGES & CAFÉ LUNCH MENU

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	8.90/13.90
Seasoned potato wedges, sour cream and sweet chilli sauce	11.90
BLTC – Bacon lettuce tomato and cheese on grilled Turkish bread	12.90
Frittata – sun dried tomato, chorizo, Spanish onion & baby spinach (gf)	13.90
Asian salad with warmed soy chicken tenderloins, lemon grass dressing (gf)	15.90
Original Nachos with sour cream, guacamole & Mexican beef mince	15.90
Chorizo carbonara served with Spaghetti	15.90
Steak sandwich - rib fillet, salad, melted brie, relish and beer battered chips	17.90
Tempura Barramundi, beer battered chips and fresh garden salad	22.90
Chicken and leek pot pie served with salad and beer battered chips	25.90
Marmalade pork fillet with mash potato, green beans and baby carrots (gf)	34.90
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
Tempura Barra 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
Fig, honey, almond tart served with vanilla anglaise and fig jam	12.90
Chocolate and orange crème caramel with whipped cream (g/f)	12.90
Baileys and butterscotch baked cheesecake with homemade vanilla bean ice cream	14.90
Selection of cheese, home-made quince paste, pears & mixed crackers	16.90/26.90

