

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	8.90/13.90
Ballandean beef burger, house made beef pattie, tomato, red onion, lettuce, relish, melted gruyere cheese on a brioche bun with beer battered chips	15.90
Original Nachos with sour cream, guacamole & Mexican beef mince	15.90
Chorizo carbonara served on spaghetti with mushrooms & grated parmesan	15.90
Chicken burger, house made crumbed breast of chicken, bacon, lettuce, tomato and aioli on a brioche bun with beer battered chips	15.90
Steak sandwich - rib fillet, salad, melted brie, relish and beer battered chips	17.90
Crumbed Whiting fillets, beer battered chips and fresh garden salad	22.90
Thai massaman beef curry with coconut, currant and saffron rice (g/f)	26.90
Chicken and leek pot pie served with salad and beer battered chips	26.90
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
Sticky date pudding, butterscotch sauce and homemade vanilla bean ice cream	12.90
Chocolate and orange crème brulee with candied oranges (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

