

# 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	15.90
Chorizo carbonara served on spaghetti with mushrooms & grated parmesan	15.90
Ballandean beef burger, house made beef pattie, tomato, red onion, lettuce, relish, melted gruyere cheese with beer battered chips	16.90
Chicken burger, house made crumbed breast of chicken, bacon, lettuce, tomato and aioli with beer battered chips	16.90
Steak sandwich - rib fillet, salad, tasty cheese, relish and beer battered chips	17.90
Thai massaman beef curry with coconut, currant and saffron rice (g/f)	28.90
Ballotine of chicken filled with pork and pistachio served on sweet corn puree with fondant potato and broccolini (g/f)	33.90
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
Lemon Panna cotta served with raspberries and candied lemon peel (g/f) (d/f)	12.90
Triple chocolate praline tart served with espresso cream and praline crumble	14.90
Baileys and butterscotch baked cheesecake with homemade vanilla bean ice cream	14.90
Selection of cheese, home-made quince paste, pears & mixed crackers	16.90/28.90

