

Lunch Menu

Lunch Menu (11.30-3.30)

Marinated Mixed Olives & Premium Salted Mixed Nuts (V)

Try with Lerida Estate Amara (blend of Viognier, Pinot Gris & Chardonnay) \$6g/\$19b

Duck & Pork Rillettes served with Cornichons, Caramelised Onions, & Toasted Sourdough

Try with Lerida Estate 'Lake George' Pinot Noir \$8.5g/\$29b

Double Smoked Ham & Swiss Cheese Panini with Mustard Mayo, Toasted, served with Lynwood Preserves Roasted Red Pepper Relish and a Green Salad

Try with Lerida Estate Pinot Noir Rosé \$6g/\$19b

Pulled Pork Panini with Jalapeno Aioli, Toasted, served with Nectarine Chutney and a Green Salad

Try with Lerida Estate Pinot Grigio \$7.5g/\$27b

Quiche of the Day with a Green Salad (V)

Try with Lerida Estate Chardonnay \$7.5g/\$27b

Moroccan-spiced Vegetable Tagine with Coriander, Green Salad (VV) & Sourdough Bread (V)

Try with Lerida Estate Amara (blend of Viognier, Pinot Gris & Chardonnay) \$6g/\$19b

Cheese Plate: 3 Cheeses (not truffle), Crackers, Dried Fruit, Walnuts & Fruit Paste (V)

Try with Lerida Estate Georgianus (red blend, mainly Cab Sauv) \$6g/\$19b

Truffle Cheese Plate: Truffle: Brie, Cheddar & Pecorino, Crackers, Dried Fruit, Walnuts, Fruit Paste (V)

Try with Lerida Estate 'Lake George' Pinot Noir \$8.5g/\$29b

Vegetarian Platter: Pesto, Hummus, Beetroot Dip, Artichoke Hearts, Cherry Tomatoes, Balsamic Pickled Onions, Marinated Feta, Celery Sticks, Red Capsicum, Cucumber (G) with Sourdough Bread (V)

Try with Lerida Estate Brut Rosé \$14g/\$47.5b

Tasting Plate: Chicken Liver Paté, Hummus, Caramelised Onions, Caramelised Olives, Pesto, Meredith Marinated Feta, Prosciutto, Alto Lemon Infused Olive Oil & Sourdough Bread

Try with Lerida Estate Brut Rosé \$14g/\$47.5b

Ploughman's Lunch: Smoked Ham, Prosciutto, Vintage Cheddar Cheese, Lynwood Nectarine Chutney, Italian balsamic pickled onions, Cherry Tomatoes, Apple, Cucumber, Sourdough Bread

Try with Lerida Estate Merlot Cabernet Franc \$8.5g/\$29b

Terrine of the Day, Cornichons, Cocktail Onions, Onion Marmalade, Bread, Green Salad

Try with Lerida Estate 'Josephine' Pinot Noir \$15g/\$67.50b

Charcuterie Platter: Smoked Ham, Prosciutto, Duck Rillettes, Truffle Salami, Truffle Chicken Terrine, Cornichons, Cocktail Onions, Stuffed Bell Pepper, Artichokes, Caramelised Olives & Onions, Bread

Try with Lerida Estate Shiraz \$8.5g/\$29b

Other Things

Freshly-baked Sourdough Bread

Gluten Free Bread (Toasted)

Sourdough Bread, Alto Lemon-Infused Olive Oil & Macadamia Dukkah

Truffle Bread (small sourdough loaf sliced and baked with truffle butter)(Take Away: \$5)

Green Side Salad

Kids Menu

Beef & Potato Balls (3) with Tomato Sauce

Chicken Breast Nuggets (6) with Tomato Sauce

Kid's Vego Platter: Box of Sultanas, Cheese, Cucumber, Cherry Tomatoes, Apple Slices, Bread

Kid's Ploughman's Lunch: Smoked Ham; Cheese; Cucumber, Cherry Tomatoes, Apple Slices, Bread

Ham & Cheese Mini Pizza

Vanilla Ice Cream (2 scoops) with Topping (vanilla, chocolate or strawberry)

Drinks (all day)

Coffee Flat White, Cappuccino, Latte, Long Black, Espresso, Macchiato,

Other Hot White Chocolate, Chai Latte (Cow's Milk);

Chai Soy Latte with Cinnamon

Extras Hot Chocolate, Mocha, Iced Coffee, Iced Chocolate, Affogato

Soy, Decaf: add

Leaf Tea English Breakfast, Earl Grey, French Earl Grey, Lady Grey, Peppermint, Camomile, Sencha Green, Jasmine Green, Lemongrass & Ginger, Chai, Pinot (Noir) Herbal Tea

Milkshakes Chocolate, Strawberry, Vanilla
Espresso, Chai

Soft Drinks Tiro Sparkling Drinks and Organic Juices
Coke, Coke Zero, Diet Coke, Sprite, Fanta

Water Still 350 mls **\$3** 1 Litre
Sparkling 500 ml: **\$5** 750 mls

1. Gluten Free bread can be served in all dishes featuring Sourdough Bread for an additional \$1.50.

2. Sourdough Bread supplied by Dobinsons Bakery. Panini Bread supplied by Mosaics Bakery.

(V) Vegetarian (G) Gluten Free. Please notify staff when ordering. Cakeage \$2.50pp.
No Split Bills.