



Small Bites

Garlic Turkish Bread	12
Duck & Cracked Pepper Pate served with lightly toasted Sour Dough	14
Soup of the day with Sourdough bread	15
Anchovies with toasted Sourdough bread Paprika and Lemon Wedge (GF option on all bread)	16
Chorizo, Kalamata Olives & Roasted Croutons Pan Fried in Medium Dry Sherry	18

Salads

Asian Calamari Salad with Napa Cabbage, Red Cabbage, (GF) House made Sweet Chili Sauce & Red Chilies; bean shoots and fresh herbs <i>Dog Ridge GSM \$12</i>	22
Roasted Carrot, Sweet Potato, Beetroot & Chickpea Salad with Roquette, Pear, Crushed Walnuts and Passion Fruit Dressing (GF,VG)	20
Chicken Caesar Salad with Croutons, poached Egg, Bacon and Parmesan Cheese (add anchovies \$3.00)	24
Garden Salad (GF,VG)	12

Smaller Meals

Tomato & Mozzarella Arancini Balls on a Red Pesto with Rocket and Parmesan <i>Astrid Prosecco \$12</i>	20
Corn Fritter with Smashed Avocado & Salsa topped with a fresh garden salad (VG, GF) <i>Chandler Chardonnay \$12</i>	22
Roasted Cauliflower Steaks on a bed of Humus wilted Kale and Cashew Parmesan (VG,GF)	20
Kale & Chickpea Fritter on a bed of Tomato Chutney topped with a cucumber, red onion and Micro Herb salad (VG,GF)	24



Cheese & Charcuterie Platters (All Biscuits are GF) GF Bread Optional.

Choice of Cheeses - Cheddar, Pecorino, Brie, Triple Cream, Blue
 Choice of Meats - Capiocola, Mild Salami, Prosciutto, Hot Salami, Smoked Salami, Fennel Seed Salami
 Condiments - Dried Apricots, Mixed Olives, Ghurkins, Pickled onions & Quince Paste

1 Cheese with Condiments & Sour Dough	18
2 Cheese with Condiments & Sour Dough	26
2 Cheese & 2 Meat Charcuterie Platter with Condiments and Sour Dough	38

Main Course

Slow Cooked Beef Cheeks with potato Rosti and Seasonal Vegetables Mistral Cabernet Sauvignon \$12	32
Beef Wagyu Sausages on Horseradish mash Pea Pure and Caramelized Onion (GF) Chandler Pinot Noir \$13	26
Pan fried Blue Grenadier served on a Potato Rosti with Asparagus, and served with Lemon Dill and Caper butter (GF)	28
Morocca Lamb on Pearl Cous Cous Spinach End of the Row Shiraz \$14	30
Honey & Mustard Chicken Thigh with Pumpkin Risotto, Roasted Sweet Potato With Spicy Kasundi (GF)	28

Pasta - Linguini, Penne, Gnocchi & GF pasta

Garlic Prawn with Cream and Riesling with fresh Parsley	22	28
Chili Prawns with house made Chili oil, fresh Chilies, Cherry Tomatoes. and Roquette End of the Row Riesling \$14	22	28
Burnt Butter with Roasted Capsicum and roquette Crowd Pleaser Sauvignon Blanc Semillon \$12	18	24
Beef Ragu, Slow cooked with Red Wine and our fresh grown Garden Herbs Puddle Jump Merlot \$10	20	26
Three Cheese Ravioli with Creamy green pesto Sauce and Fresh Chilies Chandler Chardonnay \$12	18	24

Dessert

Sticky Date Pudding with Ice Cream	14
Chocolate mousse cake	14
Lemon Torte	14