

the  
winehouse  
LANGHORNE CREEK

Our menu is proudly created and prepared using as much local, fresh, seasonal, & regional produce we can get our hands on ...

<b>TRIO OF DIPS for 2</b> Selection of 3 Dips, Two Hills & a Creek Olives, toasted Ciabatta, Flatbread & Crackers (extra Bread \$3) (GF option \$3)	20
<i>Wine recommendation: Gipsie Jack NV Sparkling Chardonnay Pinot Noir / Meechi Lager</i>	
<b>BOWL OF WEDGES</b> With Sour Cream & Sweet Chilli	10
<i>Wine recommendation: Gipsie Jack Sauvignon Blanc / Meechi Lager</i>	
<b>EVERYTHING BUT THE KITCHEN SINK PLATTER for 2</b> (GF option \$3) — (extra Bread or Crackers \$3)	48
Maidment's Smoked Leg Ham, Kalleske's Garlic Mettwurst, Brie, Cheddar Cheese, Bremer Café Dip, Two Hills and a Creek Olives, house made Fig and Walnut Roll, Fruit Paste, Nuts w/- Crackers, seasonal fresh Fruit, toasted Ciabatta & warmed Flatbread	
<i>Wine recommendation: Gipsie Jack Pinot Gris / Heartland Directors Cut Shiraz / any of the wines will work perfectly!</i>	
<b>PISTACHIO &amp; SESAME CRUSTED CHICKEN</b> On avocado & snow pea salad w/- salsa Verde & Aioli	26
<i>Wine recommendation: Gipsie Jack Rose / Gipsie Jack NV Sparkling Chardonnay Pinot Noir / Meechi Lager</i>	
<b>PORK, PEAR AND WALNUT SALAD</b> Panko Crumbed Pork medallions on mixed green, strawberry & fetta salad with balsamic glaze.	27
<i>Wine recommendation: Gipsie Jack Sauvignon Blanc / Gipsie Jack Pinot Gris</i>	
<b>GOURMET COUNTRY STYLE STEAK SANDWICH</b> (GF option \$3)	26
Local "A" Grade Scotch Fillet Steak, Beetroot, Rocket, Onion Jam, Bacon, Tasty Cheese & Sun Dried Tomato Aioli on thick toasted country style Bread w/- Beer Battered Chips	
<i>Wine recommendation: Ben Potts Fiddle's Block Shiraz / Heartland Directors Cabernet / John's Blend Margarete's Shiraz / Meechi Pale Ale</i>	
<b>LOCAL COORONG MULLET</b> panko crumbed w fresh garden salad, house made tartare & beer battered chips	26
<i>Wine recommendation: Gipsie Jack Sauvignon Blanc / Gipsie Jack Dolcetto</i>	
<b>PAD THAI</b> Traditional Asian rice noodles, spring onion, egg, cabbage, coriander, peanuts, chilli (GF) VEGAN OPTION	24
Add chicken \$4.00	
<i>Wine recommendation: Gipsie Jack Pinot Gris / Gipsie Jack Sauvignon Blanc</i>	
<b>CHARGRILLED KANGAROO SALAD</b> w roast vegetables, rocket, feta, beetroot & red wine glaze (GF)	30
<i>Wine recommendation: Gipsie Jack Lagrein / Heartland Sposa e Sposa</i>	
<b>PORK SCALLOPINE</b> in a creamy mushroom sauce w/- Chips and a Garden salad	28
<i>Wine recommendation: Heartland Sposa e Sposa / Gipsie Jack Shiraz</i>	
<b>FOR THE KIDS</b>	15
Fresh crumbed Fish OR Chicken Nuggets w/- Chips, Fruit Box & a 100% natural Fruit Ice- block hand crafted by Sunshine Ice Blocks Company	

\*PLEASE NOTE THERE ARE NO SEPARATE ACCOUNTS

\*PUBLIC HOLIDAY SURCHARGE 15% - FOOD ONLY



## HOUSE MADE SWEETS

CHOCOLATE MUD CAKE w/- fresh Strawberries, Ganache & Cream (GF)	11
GRANDMA LORNA'S HOUSE MADE SCONES w/- whipped Cream & Saucy Sue's Jam	8
BAKED LEMON CURD TART w/- Whipped Cream	11
STICKY DATE PUDDING w/- Rich Butterscotch Sauce, Cream & Ice Cream	11
SEASONAL FRUIT CRUMBLE w/- Fruit from our Orchard with Gluten Free Almond Crumble, Ice cream & Cream (GF)	11
MACADAMIA ICECREAM w/- Rich Chocolate Ganache & seasonal Strawberries	11
BAKED CHEESE CAKE w/- Satsuma plums & whipped cream	11
CHEESE & FRUIT BOARD Selection of three cheeses, fresh and dried fruit, nuts and crackers	25

## WINE

Please refer to wine list for full selection of wines and pricing.  
Wine is available for purchase by the bottle, glass, or half glass

## COFFEE / TEA / SOFT DRINK

COFFEE	Cappuccino, Latte, Flat White, Long Black, Short Black, Macchiato,	Cup 4.5	Mug 5.5
	Hot Chocolate, Chai Latte	Soy Cup 5.5	Soy Mug 6.5
TEA	Earl Grey, Peppermint, Green, English Breakfast, Lipton	Cup 4.5	Pot 5
SOFT DRINKS	Fruit Box	1.50	
	Coke, Diet Coke, Squash, Lemonade, Sunkist	3.50	
	San Pellegrino Glass	4.50	
	Lemon Lime & Bitters	4.50	
	San Pellegrino 700ml	7	