

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

## STARTERS

CHEESE, CHIVE & MUSTARD MINI LOAF for 2 10

### TRIO OF DIPS

Selection of 3 Dips, Two Hills & a Creek Olives, toasted Ciabatta, Flatbread & Crackers (extra Bread \$3) (GF option \$3) 20

*Wine recommendation: Gipsie Jack NV Sparkling Chardonnay Pinot Noir / Meechi Lager*

BOWL OF WEDGES 10

w/- Sour Cream & Sweet Chilli

*Wine recommendation: Gipsie Jack Sauvignon Blanc / Meechi Lager / what ever wine is your favourite*

EVERYTHING BUT THE KITCHEN SINK PLATTER for 2 (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

*Wine recommendation: Gipsie Jack Pinot Gris / Heartland Directors Cut Shiraz / any of the wines will work perfectly!*

FOR THE KIDS 15

Fresh Crumbed Fish OR Chicken Nuggets w/- Chips, Fruit Box & Zooper Dooper ice block

**\*PLEASE NOTE THERE ARE NO SEPARATE ACCOUNTS**

**\*PUBLIC HOLIDAY SURCHARGE 15%**

# MAINS

|  |    |
|--|----|
| <b>PISTACHIO &amp; SESAME CRUSTED CHICKEN</b>  | 28 |
| On Sweet Potato and stir fry Season Vegetables w/- Salsa Verde & Aioli   |    |
| <i>Wine recommendation: Gipsie Jack Rose / Gipsie Jack NV Sparkling Chardonnay Pinot Noir / Meechi Lager</i>   |    |
| <b>GOURMET COUNTRY STYLE STEAK SANDWICH (GF option \$3)</b>  | 26 |
| Local "A" Grade Scotch Fillet Steak, Beetroot, Rocket, Onion Jam, Bacon,<br>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>LAMB TAGINE</b>   | 30 |
| Slow cooked Moroccan lamb w/- Pilaff Rice, Yoghurt, fresh Coriander & Lime   |    |
| <i>Wine recommendation: Johns Blend Cabernet Sauvignon / Heartland First Release Malbec</i>  |    |
| <b>SALMON &amp; LEEK PIE</b>   | 30 |
| House made, creamy Salmon pie w/- Sweet Potato Mash & Seasonal Vegetables  |    |
| <i>Wine recommendation: Gipsie Jack Rose / Gipsie Jack Sauvignon Blanc</i>   |    |
| <b>LOCAL COORONG MULLET</b>  | 26 |
| Panko Crumbed w/- fresh Garden Salad, house made Tartare & Beer Battered Chips   |    |
| <i>Wine recommendation: Gipsie Jack Sauvignon Blanc</i>  |    |
| <b>PAD THAI (GF) Vegan option</b>  | 24 |
| Traditional Asian Rice Noodles, Spring Onion, Egg, Cabbage, Coriander, Peanuts, Chilli   |    |
| ADD Chicken \$4.00   |    |
| <i>Wine recommendation: Gipsie Jack Pinot Gris / Gipsie Jack Rose</i>  |    |
| <b>CHARGILLED KANGAROO (GF)</b>  | 30 |
| w/- Warm Roast Vegetables, Rocket, Feta, Beetroot & Red Wine Glaze   |    |
| <i>Wine recommendation: Gipsie Jack Lagrein / Gipsie Jack Malbec</i>   |    |
| <b>PORK SCALLOPINE</b>   | 28 |
| w/- a Creamy Mushroom Sauce w/- Chips and a Garden Salad   |    |
| <i>Wine recommendation: Heartland Sposa e Sposa / Gipsie Jack Shiraz</i>   |    |
| <b>PRAWN PUTTANESCA</b>  | 30 |
| Short Pasta w/- Prawns, Garlic, Anchovies, Capers & Olives in a rich Tomato & Basil Sauce<br>& shaved Parmesan   |    |
| <i>Wine recommendation: Gipsie Jack Sauvignon Blanc / Gipsie Jack Dolcetto / Heartland Sposa e Sposa</i>   |    |



## HOUSE MADE SWEETS

|   |    |
|---|----|
| CHOCOLATE MUD CAKE w/- fresh Strawberries, Ganache & Cream (GF)                               | 11 |
| GRANDMA LORNA'S HOUSE MADE SCONES w/- whipped Cream & house made 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 Almond Crumble, Cream & Ice Cream (GF) | 11 |
| MACADAMIA ICECREAM w/- Rich Chocolate Ganache & seasonal Strawberries                         | 11 |
| BAKED CHEESE CAKE w/- Seasonal stewed Fruit, fresh Strawberries & 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       |
|             | 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 | Coke, Diet Coke, Squash, Lemonade, Sunkist                         | 3.50        |             |
|             | Fruit Box  | 1.50        |             |
|             | Lemon Lime & Bitters   | 4.50        |             |
|             | San Pellegrino 700ml   | 7           |             |

