

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 ...

STARTERS

CHEESE, CHIVE & MUSTARD MINI LOAF for 2 10
GARLIC TURKISH BREAD 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

w/- Sour Cream & Sweet Chilli 10
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) 50

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

All served with a fruit box and ice block, choose from:
Fresh crumbed fish and chips
Mini cheeseburger and chips
Chicken Tenders and Chips

15

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

***PUBLIC HOLIDAY SURCHARGE 15%**

***TAKE AWAY CONTAINERS \$1.00**

MAINS

- PISTACHIO & SESAME CRUSTED CHICKEN** 28
Served on a garden salad with peas, roast capsicum, red onion, feta and Avocado
w/ - salsa verde & Aioli
Wine recommendation: Gipsie Jack Rose / Gipsie Jack NV Sparkling Chardonnay Pinot Noir / Meechi Lager
- THE REX BURGER** 28
House made beef pattie, bacon, cheese, lettuce, tomato relish, dill pickles, beetroot, mayonnaise
on a Damper roll with Beer battered chips
Wine recommendation: Ben Potts Fiddle's Block Shiraz / John's Blend Margarete's Shiraz/ Meechi Pale Ale
- SALT AND PEPPER CHICKEN SALAD** 28
Salt and pepper chicken with crunchy vegetables, rice noodles and Asian style dressing.
Wine recommendation: Johns Blend Cabernet Sauvignon / Heartland First Release Malbec
- LOCAL COORONG MULLET (GF Option Available)** 26
Panko Crumbed w/- fresh Garden Salad, house made Tartare & Beer Battered Chips
Wine recommendation: Gipsie Jack Sauvignon Blanc
- PAD THAI (GF) (Vegan option available) Not suitable for peanut allergies** 24
Traditional Asian Rice Noodles, Spring Onion, Egg, Cabbage, Coriander, Peanuts, Chilli
ADD Chicken \$4.00 ADD Prawns \$6.00
Wine recommendation: Gipsie Jack Pinot Gris / Gipsie Jack Rose
- CHARGRILLED KANGAROO (GF)** 30
w/- Warm Roast Vegetables, Rocket, Feta, Beetroot & Red Wine Glaze
Wine recommendation: Gipsie Jack Lagrein / Gipsie Jack Malbec
- PORK SCALLOPINE** 28
w/- a Creamy Mushroom Sauce w/- Chips and a Garden Salad
Wine recommendation: Heartland Sposa e Sposa / Gipsie Jack Shiraz
- PRAWN PUTTANESCA** 30
Short Pasta w/- Prawns, Garlic, Anchovies, Capers & Olives in a rich Tomato & Basil Sauce & shaved Parmesan
Wine recommendation: Gipsie Jack Sauvignon Blanc / Gipsie Jack Dolcetto / Heartland Sposa e Sposa
- SALT AND PEPPER SQUID** 30
House made salt and pepper squid with Garden salad, Beer battered chips and aioli
Wine recommendation: Gipsie Jack Pinot Gris / Meechi Lager
- DUKKAH CRUSTED PORK MEDALLIONS** 30
Served on a Garden salad with orange, avocado, red onion, feta, toasted walnuts with a lemon and herb aioli
Wine recommendation: Gipsie Jack Pinot Gris / Meechi Lager



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	