

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 ...

CHEESE, CHIVE & MUSTARD TURKISH BREAD 6
GARLIC & CHEESE TURKISH BREAD 6

TRIO OF DIPS (*serves 2-4 as a light starter*) 20
Selection of 3 Dips, Two Hills & a Creek Olives, toasted Ciabatta, Flatbread (extra Bread \$3) (GF option \$3)

BOWL OF WEDGES 10
w/- Sour Cream & Sweet Chilli

NACHOS (*serves 2-4 as a light starter*) 18
Tortilla chips served with house made salsa, guacamole, sour cream and mozzarella

FOR THE KIDS 16

All served with a fruit box or can of soft drink and ice cream with topping and sprinkles as dessert.

Choose from:

Fresh crumbed fish and chips

Chicken nuggets and Chips

Pasta and Chips

*CAKEAGE \$2.50 PER PERSON

*PLEASE NOTE THERE ARE NO SEPARATE ACCOUNTS

*PUBLIC HOLIDAY SURCHARGE 15%

*TAKE AWAY CONTAINERS \$1.00

Management cannot guarantee meals without traces of allergy items ...



GOURMET STEAK SANDWICH (GF Option Available)	28
Scotch Fillet Steak, Beetroot, Rocket, Onion Jam, Bacon, Tasty Cheese & Sundried Tomato Aioli on Toasted Turkish Bread served w/ Beer battered Chips	
<i>*Vegan and Vegetarian options also available</i>	
<i>Wine recommendation: Ben Potts Fiddle's Block Shiraz / John's Blend Margarete's Shiraz/ Meechi Pale Ale</i>	
PISTACHIO & SESAME CRUSTED CHICKEN	28
Served on a garden salad with peas, roast capsicum, red onion, feta and Avocado w/ - salsa verde & Aioli	
<i>Wine recommendation: Gipsie Jack Rose / Gipsie Jack NV Sparkling Chardonnay Pinot Noir / Meechi Lager</i>	
SA GARFISH (GF Option Available)	28
Panko Crumbed w/- fresh Garden Salad, house made Tartare & Beer Battered Chips	
<i>Wine recommendation: Gipsie Jack Sauvignon Blanc</i>	
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	
<i>Wine recommendation: Gipsie Jack Pinot Gris / Gipsie Jack Rose</i>	
CHARGRILLED KANGAROO (GF)	30
w/- Warm Roast Vegetables, Rocket, Feta, Beetroot & Red Wine Glaze	
<i>Wine recommendation: Gipsie Jack Lagrein / Gipsie Jack Malbec</i>	
PORK SCALLOPINE	28
w/- a Creamy Mushroom Sauce w/- Chips and a Garden Salad	
<i>Wine recommendation: Heartland Sposa e Sposa / Gipsie Jack Shiraz</i>	
PRAWN PUTTANESCA	30
Pasta w/- Prawns, chilli, capers and olives, garlic & anchovies in a rich Tomato sauce with shaved Parmesan	
<i>Wine recommendation: Gipsie Jack Sauvignon Blanc / Gipsie Jack Dolcetto / Heartland Sposa e Sposa</i>	
SALT AND PEPPER SQUID (GF Option Available)	30
House made salt and pepper squid with Garden salad, Beer battered chips and aioli	
<i>Wine recommendation: Gipsie Jack Pinot Gris / Meechi Lager</i>	
GNOCCHI (Vegetarian option available)	28
Soft Potato dumplings in a creamy sauce with bacon, mushrooms, roast pumpkin, chives, thyme & parmesan	
<i>Wine recommendation: Gipsie Jack Sauvignon Blanc / Gipsie Jack Dolcetto</i>	

SWEETS

All our sweets are made in house by our chef

CHOCOLATE MUD CAKE w/- Fresh Fruit, Chocolate Ganache, Raspberry Couli, Cream & Ice cream (GF)	12
GRANDMA LORNA'S HOUSE MADE SCONES w/- whipped Cream & house made Jam	9
STICKY DATE PUDDING w/- Rich Butterscotch Sauce, Cream & Ice Cream	12
SEASONAL FRUIT CRUMBLE w/- Fruit from our Orchard with Almond Crumble, Cream & Ice Cream (GF)	12
MACADAMIA ICECREAM w/- Rich Chocolate Ganache & seasonal Strawberries	12
LEMON CURD TART Baked Lemon curd tart served with lemon curd & cream	12
WHOLE ORANGE CAKE Served with lemon curd, citrus glaze, candied orange, and cream (GF)	12
CHEESE & FRUIT BOARD <i>(Suitable for 2 -4 ppl)</i>	
Selection of three Cheeses, fresh and dried Fruit, Nuts and Crackers	25
FRANGELICO OR KAHLUA AFFOGATO served w- Almond Bread	12

WINE

Please refer to wine list for full selection of wines and pricing.

Wine is available for purchase by the glass, or half glass with consumption of food

COFFEE / TEA / SOFT DRINK

Soy or Almond milk available — \$1.00 extra

COFFEE	Cappuccino, Latte, Flat White, Long Black, Short Black, Macchiato, Hot Chocolate, Chai Latte	Cup 4.5	Mug 5
TEA	Earl Grey, Peppermint, Green, English Breakfast, Lipton	Cup 3.50	Pot 5
SOFT DRINKS	Coke, Diet Coke, Squash, Lemonade, Sunkist	3.50	
	Fruit Box	1.50	
	Lemon Lime & Bitters	4.50	
	San Pellegrino per bottle 1 litre	7	