

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
BOWL OF WEDGES w/- Sour Cream & Sweet Chilli	10
TRIO OF DIPS (<i>serves 2-4 as a light starter</i>) Selection of 3 Dips, Two Hills & a Creek Olives, toasted Ciabatta, Flatbread (extra Bread \$3) (GF option \$3)	25
SMALL BOARD Brie, Matured Cheese, Sopressa, Olives, Dip & Crackers	25
GREEK STYLE SQUID Lightly floured squid served with Lime Aioli	25
FOR THE KIDS 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	16

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

*PUBLIC HOLIDAY SURCHARGE 15%

*CAKEAGE \$2.50 PER PERSON

*TAKE AWAY CONTAINERS \$1.00



Management cannot guarantee meals without traces of allergy items

MAINS

- GOURMET OPEN STEAK SANDWICH (VEGETARIAN Option Available)** 32
Beef Fillet, Bacon, Onion Jam, Tasty Cheese & Beetroot on sour dough toast with sundried tomato aioli served with beer battered Chips.
Wine recommendation: Ben Potts Fiddle's Block Shiraz / John's Blend Margarete's Shiraz / Meechi Pale Ale
- PISTACHIO & SESAME CRUSTED CHICKEN** 28
Served on a garden salad with peas, roast capsicum, red onion, feta and Avocado with salsa verde & Aioli
Wine recommendation: Gipsie Jack Rose / Gipsie Jack NV Sparkling Chardonnay Pinot Noir / Meechi Lager
- SEASONAL FISH, please see the specials list (GF Option Available)** 34
Panko Crumbed with a 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** 26
Traditional Asian Rice Noodles, Spring Onion, Egg, Cabbage, Coriander, Peanuts, Chilli
ADD Chicken \$5.00 ADD Prawns \$6.00 Combo \$35.00
Wine recommendation: Gipsie Jack Pinot Gris / Gipsie Jack Rose
- CHARGRILLED KANGAROO (GF)** 32
with Warm Roast Vegetables, Rocket, Feta, Beetroot & Red Wine Glaze
Wine recommendation: Gipsie Jack Lagrein / Gipsie Jack Malbec
- PORK SCALLOPINE** 28
With a Creamy green peppercorn sauce served with a garden salad and beer battered chips
Wine recommendation: Heartland Sposa e Sposa / Gipsie Jack Shiraz
- PRAWN PUTTANESCA** 30
Pasta with Prawns, chilli, capers and olives, garlic & anchovies in a rich Tomato sauce with shaved Parmesan
Wine recommendation: Gipsie Jack Sauvignon Blanc / Gipsie Jack Dolcetto / Heartland Sposa e Sposa
- SALT AND PEPPER SQUID (GF Option Available)** 30
House made salt and pepper squid with Garden salad, Beer battered chips and aioli
Wine recommendation: Gipsie Jack Pinot Gris / Meechi Lager
- BAKED GARLIC PRAWN GNOCCHI (Vegetarian option available)** 30
Soft Potato dumplings in a creamy garlic prawn sauce served with a garden salad
Wine recommendation: Gipsie Jack Sauvignon Blanc / Gipsie Jack Dolcetto

SWEETS

All our sweets are made in house by our chef

CHOCOLATE MUD CAKE with Fresh Fruit, Chocolate Ganache, Raspberry Couli, Cream & Ice cream (GF)	16
GRANDMA LORNA'S HOUSE MADE SCONES with whipped Cream & house made Jam	10
STICKY DATE PUDDING with Rich Butterscotch Sauce, Cream & Ice Cream	16
SEASONAL FRUIT CRUMBLE with Fruit from our Orchard with Almond Crumble, Cream & Ice Cream (GF)	16
MACADAMIA ICECREAM with Rich Chocolate Ganache & seasonal Strawberries	16
LEMON CURD TART Baked Lemon curd tart served with lemon curd & cream	16
ORANGE & ALMOND CAKE with curd, orange syrup, ice cream & Cream	16
FRANGELICO OR KAHLUA AFFOGATO served with 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	Bickfords Traditional Ginger Beer, Sarsparilla, Creamy Soda, Lemon Lime & Bitters	3.50	
	Coke, Diet Coke, Squash, Lemonade, Sunkist	3.50	
	Fruit Box	1.50	
	Lemon Lime & Bitters	4.50	
	San Pellegrino per bottle 1 litre	7.00	