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**SMALLER**

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**DIPS /18**

a trio of ADELAIDE HILLS dips-Carrot & Coriander / Rocket Pesto & Cheesy Beetroot served with BAYLIES premium lavash & pita bread

**PATÉ /20**

BIRKY'S French pâté served with BIRKY'S beetroot relish & toasted BREZEL ciabatta

**ANTIPASTO /18**

warmed BALD HILLS olives, chorizo, SHE'S CHEESE haloumi served with a herbed & salted bread

**BAKED BRIE /22**

UDDER DELIGHTS brie, served with toasted BREZEL ciabatta slices & infused with thyme & your choice of garlic or honey or SALT GANG hot fermented honey

**EXTRA SERVE OF BREAD \$3**

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**LARGER**

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**PLOUGHMANS / 28**

Local ham, ALEXANDRINA cheddar, cornichons, pickled onion, boiled egg, BIRKY'S pâté & piccalilli relish, house made chutney & BREZEL ciabatta

**MEDITERRANEAN / 35**

NINO'S charcuterie, marinated mushrooms, artichoke, McLACHLANS SMOKERY smoked coorong mullet, sundried tomatoes, UDDER DELIGHTS goat cheese, ALEXANDRINA cheddar curd, BALD HILLS olives, PENINSULA PROVIDORE olive oil & dukkah served with BREZEL ciabatta

**PROVENÇAL / 39**

LES DEUX COQS duck or pork rillettes, traditional & herb saucisson, BALD HILLS olives. UDDER DELIGHTS brie, NINO'S prosciutto, cornichons & BREZEL ciabatta

**GOURMET CHEESE / 32**

ALEXANDRINA cheddar, UDDER DELIGHTS brie & blue served with BIRKY'S fig paste, WOODLANE ORCHARD dried fruit, CLEMCO almonds, BAYLIES lavash &

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**CHILDREN**

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\*\* served with a free MOUNTAIN FRESH juice OR a soft drink \*\*

**PIADINA / 16**

Ham & cheese toasted piadina

**PIZZA /16**

Slow cooked tomato sauce topped with ~ just cheese or local ham & cheese or local ham, cheese, pineapple

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**9" PIZZA**

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**MEDITERRANEAN /22**

slow cooked tomato sauce, salami, olives, sundried tomato, mushrooms & mozzarella with fresh rocket

**CHORIZO & HALOUMI /22**

chorizo, basil pesto & haloumi (NF)

**POTATO & ROSEMARY /22**

langhorne creek potato, fior di latte, mozzarella, parmesan, rosemary & sea salt

**SALAMI & CHILLI /22**

slow cooked tomato sauce, salami, & chilli.

**PANCETTA & GORGY /22**

THE GOODS mango & port chutney, gorgonzola, pancetta & rocket

**MUSHROOM /22**

mushroom duxelle, fior di latte, mozzarella, field mushroom, parsley & sea salt

**CHILLI JAM & BRIE /22**

THE GOODS red onion & chilli jam, DIVINE DAIRY brie & rocket

*\*\*gluten free available for \$6 surcharge\*\**

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**SWEET TREATS**

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**CHOCOLATE BROWNIE / 10**

homemade chocolate brownie, chocolate sauce & GOLDEN NORTH vanilla ice cream

**AFFOGATO / 14**

espresso coffee, GOLDEN NORTH vanilla ice cream with a serving of CIEL (fortified Verdelho)

**DESSERT PIZZA / 22**

nutella, raspberries, raspberry sauce, house made crumble & GOLDEN NORTH vanilla ice cream

**SWEET PLATE / 18**

a selection of CLEMCO almonds, LIMAR nougat & EMMALINE'S chocolate coated dried fruit, MELBA'S Rocky Road & chocolate coated peanut brittle.

**GELATI (GF) / 8**

GELISTA 150ml single serve gelati jar. Blood Orange & Dark Chocolate / Raspberry & Coconut Swirl (DF) / Mango & Passionfruit (DF) / Salted Caramel & Macadamia

ASK US TO MAKE ANY PLATES GLUTEN FREE, DAIRY FREE OR VEGAN AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

**ALLERGY WARNING:** ALTHOUGH EFFORTS ARE MADE TO AVOID CROSS CONTAMINATION OF ALLERGENS, WE CANNOT GUARANTEE THAT FOOD ITEMS WILL NOT INADVERTENTLY COME INTO CONTACT WITH ONE ANOTHER DURING PREPARATION.

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**- PLEASE ORDER AT THE COUNTER — NO SPLIT BILLS — 10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS**

NOTE A PAYMENT PROCESSING FEE IS ADDED TO CARD PAYMENTS. THE TERMINAL WILL CALCULATE THE FEE BEFORE YOU TAP OR ENTER YOUR PIN

**WINE**



**SPARKLING**

<i>dulcie</i> sparkling chard/pinot	10	30
<i>wiggy</i> sparkling chardonnay	15	43
<i>chw</i> sparkling shiraz	14	39

**WHITE / ROSE**

moscato	8	24
<i>betty &amp; lu</i> sauvignon blanc	8	24
<i>mollie &amp; merle</i> verdelho	8	24
fiano	10	31
vermentino	10	31
<i>bâtonnage</i> chardonnay	14	40
<i>racy</i> rose	8	24

**RED**

grenache	10	31
graciano	10	31
mourvèdre	10	31
<i>tamblyn</i> cab/shz/mal/mer	8	24
lagrein	10	31
malbec	10	31
shiraz <i>(no added preservatives)</i>	10	31
<i>coulthard</i> cabernet sauvignon	9	27
<i>selkirk</i> shiraz	9	27
<i>bâtonnage</i> shiraz/malbec	14	40
<i>old adam</i> shiraz	20	65
<i>walter's</i> cabernet sauvignon	20	65
<i>best of vintage</i> shiraz/cabernet	30	90

**FORTIFIED**

<i>mistelle</i> fortified chardonnay	10	30
<i>ciel</i> fortified verdelho	15	45

\*standard pour of 150ml is equivalent to 1.4-1.8 standard drinks

**WILLSON SMALL BATCH SPIRITS**

15ml 30ml

Willson Small Batch Gin <i>Original, Samphire &amp; Sage, Citrus Burst, Native Lemongrass &amp; River Mint &amp; fever tree tonic or soda</i>	8	12
Willson Gin Flight <i>3x15 ml Original, Samphire &amp; Sage &amp; Citrus Burst) served with matching garnishes &amp; fever tree tonic or soda</i>		25
Willson Limoncello 30ml shot <i>Willson Limoncello served straight or on ice</i>		12
Willson Limoncello Spritzer <i>Willson Limoncello, Dulcie Sparkling &amp; soda served with crushed ice, fresh mint &amp; a dried lemon wheel</i>		16

**MEECHI BREWING CO**

lager (4.5%)	8
pale ale (5.5%)	8
stout (5.8%)	10

**NON-ALCOHOLIC**

Aqua Pura sparkling or still water (750ml)	7
soft drink (300ml) <i>pepsi, pepsi max, lemonade, solo, soda water, tonic water, lemon lime &amp; bitters, ginger beer, creaming soda</i>	4.5
spider <i>cola, lemonade or creaming soda with golden north ice cream</i>	6.5
<i>mountain fresh</i> juice 300ml	4
<i>mountain fresh</i> juice 400ml tropical	5

**HOT**

D'ANGELO coffee	5
extra shot	+1
<i>tea (green, english breakfast, peppermint)</i>	5
chai latte	5
hot chocolate	5
almond, lactose free	+0.5