

plates for one

rustic ciabatta \$14

ciabatta roll filled with Newman's horseradish and beetroot relish, Newbury & Watson bresaola, Udder Delights brie, sundried tomatoes and rocket

ploughman's platter \$21

Newbury & Watson free range leg ham, Alexandrina Vintage cheddar, cornichons, pickled onion, boiled egg, 'The Goods' grand marnier pâté, Newman's horseradish mustard and Mignonne's chutney served with a crusty bread roll

winter warmers

homemade vineyard soup \$10

Mignonne's delicious homemade vineyard soup served with a crusty bread roll

beef & red wine pie \$18

homemade beef and red wine pot pie with mushrooms and bacon served with baby chat potatoes and Saucy Sue's tomato sauce

plates to share

dips \$14

a selection of 3 dips from 'The Goods' served with pita

chicken liver pate \$18

Olfactory inn chicken liver pate, Saucey Sue shiraz nectar with toasted ciabatta,

chorizo & olives \$9

warmed gourmet olives with chorizo served with a herb and salt pita bread

gourmet cheese \$28

a selection of Alexandrina Vintage cheddar, Udder Delights brie and La Vera Adel blue served with Saucy Sue's quince paste, muscatels, Clemco almonds, Baylies lavosh and ciabatta

mediterranean \$30

Newbury & Watson sliced bresaola, prosciutto, mettwurst, marinated mushrooms, artichokes, octopus, sun dried tomatoes, Udder Delights chèvre, Alexandrina Cheddar Curd, Fleurieu olives, Strath Gold extra virgin olive oil and Matchetts dukkah, served with two crusty bread rolls

baked brie \$18

Udder Delights brie infused with your choice of either:
- thyme, garlic
- honey and thyme

pizzas

mediterranean \$19

tomato base topped with mettwurst, marinated mushrooms, sundried tomatoes, olives and Alexandrina cheese

red onion & chilli pepper chutney with brie \$19

'The Goods' red onion and chilli jam plus Udder Delights brie and rocket

chorizo, rocket pesto and haloumi \$19

spanish chorizo with 'The Goods' rocket pesto and haloumi

mango & port chutney, gorgonzola & prosciutto \$19

'The Goods' port and mango chutney with gorgonzola, prosciutto and rocket

artichoke, olive & mozzarella \$19

marinated artichokes, Fleurieu olives, mozzarella and thyme

potato and rosemary \$19

thinly sliced potato with mozzarella, Strathgold olive oil, and Murray River pink salt.

kids pizza \$12

*Ham or salami, plus cheese and tomato sauce
Includes a free fruit juice*

\$3 surcharge for gluten free pizza base

sweet treats

choc/nougat \$14

a selection of dark chocolate Fruchocs, Willunga almonds, Limar cranberry and pistachio nougat and James Road chocolate coated dried fruits

dessert pizza \$12

nutella and raspberry pizza topped with raspberry sauce and a light crumble. Served with a scoop of vanilla ice cream

chocolate brownie \$6

served with caramel sauce and a dollop of cream

affogato \$12

espresso coffee, Golden North vanilla ice cream with a serving of ciel