

regionally inspired honest food

plates for one		pizzas	
		mediterranean	
rustic ciabatta ciabatta roll filled with Newman's horseradish and beetroot relish, bresaola, Udder Delights brie, sundried	\$14	tomato base topped with salami, marinated mushrooms, sundried tomatoes, olives and Alexandrina cheese	\$19
tomatoes and rocket		red onion & chilli jam with brie	
duck and pistachio terrine duck and pistachio terrine, Mignonne's chutney,	\$16	'The Goods' red onion and chilli jam plus Udder Delights brie and rocket	\$19
cornichons and rocket with toasted ciabatta		chorizo, rocket pesto and haloumi	440
ploughman's platter Newbury and Watson free range leg ham, Cheese	\$21	spanish chorizo with 'The Goods' rocket pesto and haloumi	\$19
Please cheddar, cornichons, pickled onion, boiled egg, 'The Goods' grand marnier pâté, Newmans horseradish mustard and Mignonne's chutney served with		port & mango chutney, gorgonzola & pancetta	\$19
a crusty bread roll		'The Goods' port and mango chutney with gorgonzola, pancetta and rocket	
		artichoke, olive & mozzarella	4
plates to share		marinated artichokes, Fleurieu olives, thyme and mozzarella	\$19
dips	\$14	potato and rosemary	
a selection of 3 dips from 'The Goods' served with pita		thinly sliced potato with fresh rosemary, olive oil, murray river pink salt and mozzarella	\$19
chorizo & olives warmed gourmet olives with Spanish chorizo served	\$9		
with a herb and salt pita bread	70	kids pizza	\$12
gourmet cheese		tomato base with either Ham or mettwurst topped with cheddar cheese	
a selection of Alexandrina Vintage cheddar, Udder Delights brie and Adel blue served with Saucy Sue's quince paste, muscatels, Clemco almonds, Tucker's	\$28	Includes a complimentary fruit juice	
crackers and ciabatta		sweet treats	
mediterranean			\$14
Newbury and Watson sliced bresaola, prosciutto, mettwurst, marinated mushrooms, artichokes, octopus, sun dried tomatoes, Udder Delights chèvre, Cheese Please cheddar knuckles, Fleurieu olives, Strath Gold extra virgin olive oil and Matchetts dukkah,	\$30	choc/nougat a selection of Willabrand dark chocolate gourmet Fruchocs, Willunga almonds, Limar cranberry and pistachio nougat and James Road chocolate coated dried fruits	714
served with two crusty bread rolls		doscout wi	\$12
baked brie		dessert pizza raspberry and nutella pizza drizzled with raspberry sauc	· o
Udder Delights brie infused with your choice of either: - thyme, garlic and bay leaves	\$18	and a light crumble, Served with a scoop of Golden Nort vanilla ice cream	th
- honey and thyme		chocolate brownie	\$6
		served with caramel sauce and a dollop of cream	
			\$12
		affogato	
		espresso coffee, Golden North vanilla ice cream with a serving of ciel and choc twist	

