

seasonal special

rustic ciabatta **\$12**

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

terrines **\$16**

'Les Deux Coqs' terrine or rillettes, served with Grunds tomato chutney, cornichons and toasted Brezel baguette

chicken liver pate **\$18**

Olfactory Inn chicken liver pate, Saucy Sue's shiraz nectar with Brezel's toasted ciabatta

Smoked salmon pizza **\$19**

'The Goods' tomato sauce, Harris smoked salmon, Alexandrina crème fraiche, red onion, capers, fresh dill and lemon wedge

plates to share

chorizo & olives **\$9**

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

dips **\$14**

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

baked brie **\$18**

Udder Delights brie infused with your choice of either:

- thyme, garlic
- honey and thyme

ploughman's platter **\$21**

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

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, Cicada olives, Strath Gold extra virgin olive oil and Matchetts dukkah, served with two crusty bread rolls

provençal **\$35**

'Les Deux Coqs' terrine or rillettes, traditional saucisson, herb saucisson, Udder Delights brie, prosciutto, cornichons and Brezel toasted baguette

pizzas

kids pizza **\$12**

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

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**

Newbury and Watson chorizo with 'The Goods' rocket pesto and La Vera haloumi

mango & port chutney, gorgonzola & pancetta **\$19**

'The Goods' port and mango chutney with gorgonzola, pancetta 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.

\$3 surcharge for gluten free pizza base

sweet treats

chocolate brownie **\$6**

served with salted caramel sauce and a dollop of cream

affogato **\$12**

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

dessert pizza **\$12**

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

choc/nougat **\$14**

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