

winter warmers

homemade vineyard soup <i>Mignonne's delicious homemade vineyard soup served with a crusty bread roll</i>	\$12
beef & red wine pie <i>homemade beef and red wine pot pie with mushrooms and bacon served with baby chat potatoes and 'The Goods' tomato sauce</i>	\$20

plates for one

rustic ciabatta <i>ciabatta roll filled with 'Newman's' horseradish and beetroot relish, 'Skara' pork and fennel salami, 'Udder Delights' brie, sundried tomatoes and rocket</i>	\$12
terrine <i>'Les Deux Coqs' terrine served with 'Grunds' tomato chutney, cornichons and toasted 'Brezel' baguette</i>	\$16
pate <i>your choice of 'Birky's' french or duck & truffle pate, served with 'Birky's' beetroot relish and 'Brezel' bread</i>	\$18

plates to share

chorizo & olives <i>warmed gourmet 'Cicada' olives with 'Skara' chorizo served with a herb and salt pita bread</i>	\$9
dips <i>a trio of local dips served with 'Matchetts' water crackers and 'Baylies' lavash</i>	\$14
baked brie <i>'Udder Delights' brie, served with toasted 'Brezel' ciabatta slices and infused with your choice of either: thyme and garlic or honey and thyme</i>	\$18
ploughman's platter <i>'Skara' smallgoods ham, 'Alexandrina' vintage cheddar, cornichons, pickled onion, boiled egg, 'The Goods' grand marnier pate, 'Birky's' Piccalilli relish and 'Grunds' caramelized apple relish served with a crusty 'Brezel' bread roll</i>	\$21
gourmet cheese <i>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' lavash and ciabatta</i>	\$28
mediterranean <i>A selection of 'Skara' charcuterie, marinated mushrooms, artichoke, octopus, sun dried tomato, 'Udder Delights' chèvre, 'Alexandrina' cheddar curd, 'Cicada' olives, 'Strath' gold extra virgin olive oil and 'Matchetts' dukkah, served with two crusty 'Brezel' french rolls</i>	\$30
provençal <i>your choice of 'Les Deux Coqs' terrine or rillettes, traditional saucisson, herb saucisson, 'Udder Delights' brie, 'Skara' prosciutto, cornichons and 'Brezel' baguette</i>	\$35

pizzas

kids pizza <i>Ham or salami, plus cheese and tomato sauce Includes a free fruit juice</i>	\$12
mediterranean <i>tomato base topped with mettwurst, marinated mushrooms, sundried tomatoes, olives, 'Alexandrina' cheese</i>	\$19
red onion & chilli pepper chutney with brie <i>'The Goods' red onion and chilli jam plus 'Udder Delights' brie and rocket</i>	\$19
chorizo, rocket pesto & haloumi <i>'Skara' chorizo with 'Adelaide Hills' rocket pesto and 'La Vera' haloumi</i>	\$19
mango & port chutney, gorgonzola & pancetta <i>'The Goods' mango & port chutney with gorgonzola, 'Skara' pancetta and rocket</i>	\$19
artichoke, olive & mozzarella <i>marinated artichokes, Fleurieu olives, mozzarella and thyme</i>	\$19
potato & rosemary <i>thinly sliced potato with mozzarella, 'Strath' gold olive oil, and 'Murray River' pink salt</i>	\$19

\$3 surcharge for gluten free pizza base

sweet treats

chocolate brownie <i>served with your choice of salted caramel or chocolate sauce and a dollop of cream or 'Golden North' ice cream</i>	\$8
affogato <i>espresso coffee, 'Golden North' vanilla ice cream with a serving of our delicious Ciel</i>	\$12
dessert pizza <i>nutella and raspberry pizza topped with raspberry sauce and a light crumble. Served with a scoop of 'Golden North' vanilla ice cream</i>	\$12
choc/nougat <i>a selection of dark chocolate 'Fruchocs', 'Willunga' almonds, 'Limar' cranberry and pistachio nougat and 'James Road' chocolate coated dried fruits</i>	\$14

To keep our menu fresh and local sometimes means we can't get supplies and so we may need to substitute.

It is our way of keeping it fresh and keeping it real.

Be sure to check out our **regional pantry**, we stock many of the items we serve so you can take home and enjoy with your favourite bottle of Bremerton!

wine



sparkling

wiggy sparkling chardonnay	\$10	\$32
chw sparkling shiraz	\$10	\$25

silhouette range

betty & lu sauvignon blanc	\$8	\$17
mollie & merle vedelho	\$8	\$17
racy rose	\$8	\$17
tamblyn cabernet/shiraz/malbec/merlot	\$8	\$18

signature range

coulthard cabernet sauvignon	\$8	\$22
selkirk shiraz		

special release range

moscato	\$8	\$24
vermentino		
fiano		
grenache		
mourvèdre		
lagrein		
malbec		

bâtonnage

chardonnay	\$10	\$32
shiraz/malbec		

premium

old adam shiraz	\$16	\$56
walter's reserve cabernet sauvignon		

ultra premium

best of vintage	\$20	\$85
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fortified

mistelle fortified chardonnay	\$8	\$22
ciel fortified Verdelho	\$8	\$25

non-alcoholic

sparkling water 750ml **\$7**

soft drink 300ml **\$3.5**

pepsi, pepsi max, solo, lemonade, lemon lime bitters, ginger beer, soda water

mountain juice

apple or orange	300ml	\$3.5
apple & gauva	400ml	\$4.5
tropical	400ml	\$4.5
apple & mango	400ml	\$4.5

hot

espresso coffee

all \$4

tea

green, earl grey, english breakfast, peppermint

chai latte

hot chocolate

milk

almond, soy, lactose free

+ \$0.50

*standard pour of 150ml between 1.4/1.8 standard drinks