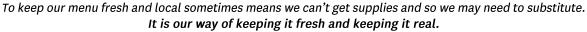


traditional saucisson, herb saucisson, 'Udder Delights' brie, 'Skara' prosciutto, cornichons and 'Brezel' baguette

## Plyjon My in Spilld cellar door menu

winter warmers		
		pizzas
homemade vineyard soup Mignonne's delicious homemade vineyard soup served with a crusty bread roll	<b>\$12</b>	kids pizza \$12 Ham or salami, plus cheese and tomato sauce
beef & red wine pie homemade beef and red wine pot pie with mushrooms and bacon served with baby chat potatoes and 'The Goods' tomato sauce	\$20	Includes a free fruit juice  mediterranean tomato base topped with mettwurst, marinated  \$19
plates for one		mushrooms, sundried tomatoes, olives, 'Alexandrina' cheese
rustic ciabatta ciabatta roll filled with 'Newman's' horseradish and beetroot relish, 'Skara' pork and fennel salami, 'Udder Delights' brie, sundried tomatoes and rocket	<b>\$12</b>	red onion & chilli pepper chutney with brie \$19 'The Goods' red onion and chilli jam plus 'Udder Delights' brie and rocket
terrine 'Les Deux Coqs' terrine served with 'Grunds' tomato chutney, cornichons and toasted 'Brezel' baguette	\$16	chorizo, rocket pesto & haloumi \$19 'Skara' chorizo with 'Adelaide Hills' rocket pesto and 'La Vera' haloumi
pate your choice of ''Birky's' french or duck & truffle pate, served with 'Birky's' beetroot relish and 'Brezel' bread	\$18	mango & port chutney, gorgonzola & pancetta \$19 'The Goods' mango & port chutney with gorgonzola, 'Skara' pancetta and rocket
plates to share		artichoke, olive & mozzarella \$19
chorizo & olives warmed gourmet 'Cicada' olives with 'Skara' chorizo	\$9	marinated artichokes, Fleurieu olives, mozzarella and thyme
served with a herb and salt pita bread		potato & rosemary \$19
dips a trio of local dips served with 'Matchetts' water crackers and 'Baylies' lavash	\$14	thinly sliced potato with mozzarella, 'Strath' gold olive oil, and 'Murray River' pink salt
baked brie 'Udder Delights' brie, served with toasted 'Brezel' ciabatta	\$18	\$3 surcharge for gluten free pizza base
slices and infused with your choice of either: thyme and garlic or honey and thyme		sweet treats
ploughman's platter 'Skara' smallgoods ham, 'Alexandrina' vintage cheddar, cornichons, pickled onion, boiled egg, 'The Goods' grand marnier pate, 'Birky's' Piccalilli relish and 'Grunds'	\$21	chocolate brownie served with your choice of salted caramel or chocolate sauce and a dollop of cream or 'Golden North' ice cream
caramelized apple relish served with a crusty 'Brezel' bread roll gourmet cheese	\$28	affogato \$12 espresso coffee, 'Golden North' vanilla ice cream with a serving of our delicious Ciel
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	Ψ20	dessert pizza \$12 nutella and raspberry pizza topped with raspberry sauce and a light crumble. Served with a scoop of 'Golden
mediterranean 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	\$30	North' vanilla ice cream  choc/nougat  a selection of dark chocolate 'Fruchocs', 'Willunga' almonds, 'Limar' cranberry and pistachio nougat and 'James Road' chocolate coated dried fruits
provençal your choice of 'Les Deux Coqs' terrine or rillettes,	\$35	







## wine



sparkling			non-alcoholic	
wiggy sparkling chardonnay		\$32		
chw sparkling shiraz	\$10	\$25		
			sparkling water 750ml	<b>\$7</b>
silhouette range			6.1.1	
betty & lu sauvignon blanc	\$8	\$17	soft drink 300ml	\$3.5
mollie & merle vedelho	\$8	\$17	pepsi, pepsi max, solo, lemonade, lemon lime bitters, ginger beer, soda water	
racy rose	\$8	\$17	8.1.801 2001, 000111 111101	
tamblyn cabernet/shiraz/malbec/merlo	t <b>\$8</b>	\$18	mountain juice	
			apple or orange 300ml	\$3.5
signature range	\$8	\$22	apple & gauva 400ml	\$4.5
coulthard cabernet sauvignon selkirk shiraz			tropical 400ml	\$4.5
Selkirk Shiraz			apple & mango 400ml	\$4.5
special release range	\$8	\$24		
moscato	•			
vermentino			hot	
fiano				
grenache mourvédre				مخالم
lagrein			espresso coffee	all \$4
malbec			espresso conee	
I- 24		4	tea	
bâtonnage	\$10	\$32	green, earl grey, english breakfast, peppermint	
chardonnay shiraz/malbec			abai latta	
om azymatoco			chai latte	
premium	\$16	\$56	hot chocolate	
old adam shiraz				
walter's reserve cabernet sauvignon			milk	+ \$0.50
ultra premium	<sub>ተባ</sub>	\$85	almond, soy , lactose free	
best of vintage	ą∠U	<del>န</del> ဝ၅		
Seet of Villeage				

fortified

mistelle fortified chardonnay

ciel fortified Verdelho

\$8

\$8

\$22

\$25

<sup>\*</sup>standard pour of 150ml between 1.4/1.8 standard drinks