
SMALLER

DIPS /18

a trio of ADELAIDE HILLS dips-Carrot & Coriander / Rocket Pesto & Cheesy Beetroot served with BAYLIES premium lavash & pita bread

LITTLE TIN CO. SEAFOOD PLATE /32

your choice of LITTLE TIN CO:
hot smoked kingfish and vermouth paté
or smoky port lincoln mussels with cape jaffa whisky served with BAYLIES lavosh, BREZEL ciabatta, ARKWRIGHT olives and cornichons.

TERRINE /20

BIRKY'S pork terrine served with Wiggy's chutney, cornichons & toasted BREZEL ciabatta

PATÉ /20

BIRKY'S French pâté served with BIRKY'S beetroot relish & toasted BREZEL ciabatta

ANTIPASTO /18

warmed ARKWRIGHT olive mix, SKARA chorizo, SHE'S CHEESE haloumi served with grilled pita

BAKED BRIE /22

DIVINE DAIRY brie, served with toasted BREZEL ciabatta slices & infused with thyme & your choice of garlic **or** honey **or** SALT GANG hot fermented honey

LARGER

PLOUGHMANS / 28

NINO'S ham, ALEXANDRINA cheddar, cornichons, pickled onion, boiled egg, BIRKY'S pâté & piccalilli relish, house made chutney & BREZEL bread

MEDITERRANEAN / 35

NINO'S charcuterie, marinated mushrooms, artichoke, McLACHLANS SMOKERY smoked coorong mullet, sundried tomatoes, UDDER DELIGHTS goat curd, ALEXANDRINA cheddar curd, ARKWRIGHT olives, PENINSULA PROVIDORE olive oil & dukkah served with BREZEL ciabatta

PROVENÇAL / 39

LES DEUX COQS duck **or** pork rillettes, traditional & herb saucisson, ARKWRIGHT olives. UDDER DELIGHTS brie, NINO'S prosciutto, cornichons & BREZEL ciabatta

GOURMET CHEESE / 32

ALEXANDRINA cheddar, UDDER DELIGHTS brie & blue served with BIRKY'S fig paste, WOODLANE ORCHARD dried fruit, CLEMCO almonds, BAYLIES lavash & BREZEL ciabatta

CHILDREN

** served with a free MOUNTAIN FRESH juice **

PIADINA / 16

Ham & cheese toasted piadina

PIZZA /16

Slow cooked tomato sauce topped with ~ just cheese **or** local smoked ham & cheese **or** local smoked ham, cheese, pineapple

9" PIZZA

MARGARITA PIZZA / 20

a traditional tomato puree, mozzarella, freshly sliced in season tomatoes topped with fresh basil

MEDITERRANEAN /20

slow cooked tomato sauce, salami, olives, sundried tomato, mushrooms, & cheese with fresh rocket

CHORIZO & HALOUMI /20

chorizo, rocket pesto, preserved lemon & haloumi

POTATO & ROSEMARY /20

langhorne creek potato, rosemary, pecorino, olive oil

SALAMI & CHILLI /20

slow cooked tomato sauce, salami, & chilli.

PANCETTA & GORGY /20

THE GOODS mango & port chutney, gorgonzola, SKARA pancetta & rocket

MUSHROOM & TRUFFLE /20

swiss brown mushroom, truffle, pecorino, spinach & white sauce. (*GF not avail*)

CHILLI JAM & BRIE /20

THE GOODS red onion & chilli jam, DIVINE DAIRY brie & rocket

gluten free available for \$5 surcharge

SWEET TREATS

CHOCOLATE BROWNIE / 10

homemade chocolate brownie, caramel **or** chocolate sauce & GOLDEN NORTH vanilla ice cream

AFFOGATO / 14

espresso coffee, GOLDEN NORTH vanilla ice cream with a serving of CIEL

DESSERT PIZZA / 20

nutella, raspberries, raspberry sauce, house made crumble & GOLDEN NORTH vanilla ice cream

SWEET PLATE / 18

a delicious selection of CLEMCO almonds, LIMAR nougat & EMMALINE'S chocolate coated dried fruit, MELBA'S white chocolate Rocky Road & chocolate coated peanut brittle.

GELATI (GF) / 8

GELISTA 150ml single serve gelati jar.
Blood Orange & Dark Chocolate / Raspberry & Coconut Swirl (DF) / Mango & Passionfruit (DF) / Salted Caramel & Macadamia

KIDS ICECREAM / 5

a scoop of GOLDEN NORTH vanilla ice cream, Sprinkles & a freckled frog

ASK US TO MAKE ANY PLATES GLUTEN FREE, DAIRY FREE OR VEGAN AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.
ALLERGY WARNING: ALTHOUGH EFFORTS ARE MADE TO AVOID CROSS CONTAMINATION OF ALLERGENS, WE CANNOT GUARANTEE THAT FOOD ITEMS WILL NOT INADVERTENTLY COME INTO CONTACT WITH ONE ANOTHER DURING PREPARATION.

WINE



SPARKLING

<i>dulcie</i> sparkling chard/pinot	10	30
<i>wiggy</i> sparkling chardonnay	15	43
<i>chw</i> sparkling shiraz	14	39

WHITE

moscato	8	24
<i>betty & lu</i> sauvignon blanc	8	24
<i>mollie & merle</i> verdelho	8	24
vermentino	10	31
<i>bâtonnage</i> chardonnay	14	40

RED

grenache	10	31
graciano	10	31
mourvèdre	10	31
barbera	10	31
<i>tamblyn</i> cab/shz/mal/mer	8	24
malbec	10	31
shiraz <i>(no added preservatives)</i>	10	31
<i>coulthard</i> cabernet sauvignon	9	27
<i>selkirk</i> shiraz	9	27
<i>bâtonnage</i> shiraz/malbec	14	40
<i>walter's</i> cabernet sauvignon	20	65
<i>best of vintage</i> shiraz/cabernet	30	90

FORTIFIED

<i>mistelle</i> fortified chardonnay	10	30
<i>ciel</i> fortified verdelho	15	45

WILLSON SMALL BATCH SPIRITS

15ml 30ml

Willson Small Batch Gin <i>Original, Samphire & Sage, Citrus Burst, Native Lemongrass & River Mint & fever tree tonic or soda</i>	8	12
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Willson Gin Flight <i>3x15 ml Original, Samphire & Sage & Citrus Burst) served with matching garnishes & fever tree tonic or soda</i>	25
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MEECHI BREWING CO

lager (4.5%)	8
pale ale (5.5%)	8
stout (5.8%)	10

NON-ALCOHOLIC

sparkling water (750ml)	7
soft drink (300ml)	4
<i>pepsi, pepsi max, lemonade, solo, soda water, tonic water, lemon lime & bitters, creaming soda, ginger beer.</i>	
spider	6
<i>cola, lemonade or creaming soda with golden north ice cream</i>	
<i>mountain fresh</i> juice 300ml	4
<i>mountain fresh</i> juice 400ml <i>tropical</i>	5

HOT

D'ANGELO coffee	4.50
extra shot	+1
<i>tea</i>	4
<i>green, english breakfast, peppermint</i>	
chai latte	4
hot chocolate	4
almond, lactose free	+0.5

**standard pour of 150ml is equivalent to 1.4-1.8 standard drinks*