

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 house chutney, cornichons and toasted 'Brezel' baguette</i>	\$16
pate <i>'Birky's' french 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 'Adelaide Hills Dip Producers' 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: garlic and thyme or honey and thyme</i>	\$18
ploughman's platter <i>'Skara' smallgoods ham, 'Alexandrina' vintage cheddar, cornichons, pickled onion, boiled egg, 'Birky's' pate, 'Birky's' Piccalilli relish and house chutney 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, 'Tabletop Grapes' muscatels, almonds, 'Baylies' lavash and 'Brezel' 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 'Peninsula Providore' dukkah, served with two crusty 'Brezel' french rolls</i>	\$30
provençal <i>your choice of 'Les Deux Coqs' terrine, traditional saucisson, herb saucisson, 'Udder Delights' brie, 'Skara' prosciutto, cornichons and 'Brezel' baguette</i>	\$35

pizza

kids pizza <i>Ham or salami, plus cheese and tomato sauce Includes a free 'Mountain Fresh' fruit juice</i>	\$12
mediterranean <i>tomato base topped with salami, 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 'Dickens Delight' 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

wine



sparkling

wiggy sparkling chardonnay

\$10 \$32

chw sparkling shiraz

\$10 \$25

silhouette range

\$8 \$18

moscato

betty & lu sauvignon blanc

mollie & merle verdelho

racy rosé

tamblyn cabernet/shiraz/malbec/merlot

signature range

\$8 \$22

coulthard cabernet sauvignon

selkirk shiraz

special release range

\$8 \$24

vermentino

fiano

grenache

mourvèdre

lagrein

malbec

bâtonnage

\$10 \$32

chardonnay

shiraz/malbec

premium

\$16 \$56

old adam shiraz

walter's reserve cabernet sauvignon

ultra premium

\$20 \$85

best of vintage

fortified

mistelle fortified chardonnay

\$8 \$22

ciel fortified verdelho

\$8 \$25

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

willson small batch gin

'willson' gin & tonic

served with fever tree tonic, dehydrated citrus & thyme

full measure

\$12

1/2 measure

\$8

*full measure approx. 1.1 standard drinks

bottled craft beer

'Meechi' pale ale 5.5%

\$8

'Meechi' lager 4.5%

\$8

non-alcoholic

sparkling water 750ml

\$7

soft drink 300ml

\$3.5

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

spider

\$5

cola or lemonade with golden north ice cream

'Mountain Fresh' juice

apple or tropical

300ml

\$3.5

apple & guava

400ml

\$4.5

tropical

400ml

\$4.5

apple & pear

400ml

\$4.5

hot

all \$4

'Mahalia' espresso coffee

tea

green, earl grey, english breakfast, peppermint

chai latte

hot chocolate

almond, soy, lactose free

+ \$0.50