

seasonal specials

rustic ciabatta ciabatta roll filled with 'Newman's' horseradish and beetroot relish, 'Skara' pork and fennel salami, 'Udder Delights' brie, sundried tomatoes and rocket	\$12
terrine 'Les Deux Coqs' terrine served with 'Grunds' tomato chutney, cornichons and toasted 'Brezel' baguette	\$16
pate 'Birky's' french pate, served with 'Birky's' beetroot relish and 'Brezel' bread	\$18
smoked salmon pizza 'The Goods' tomato sauce, 'Harris Smokehouse' smoked salmon, 'Alexandrina' crème fraiche, red onion, capers, fresh dill and lemon wedge	\$19

plates to share

chorizo & olives warmed gourmet 'Cicada' olives with 'Skara' chorizo served with a herb and salt pita bread	\$9
dips a trio of 'Adelaide Hills Dip Producers' local dips served with 'Matchetts' water crackers and 'Baylies' lavash	\$14
baked brie 'Udder Delights' brie, served with toasted 'Brezel' ciabatta slices and infused with your choice of either: garlic and thyme or honey and thyme	\$18
ploughman's platter 'Skara' smallgoods ham, 'Alexandrina' vintage cheddar, cornichons, pickled onion, boiled egg, 'Birky's' pate, 'Birky's' Piccalilli relish and 'Grunds' caramelized apple relish served with a crusty 'Brezel' bread roll	\$21
gourmet cheese 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	\$28
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
provençal your choice of 'Les Deux Coqs' terrine or rillettes, traditional saucisson, herb saucisson, 'Udder Delights' brie, 'Skara' prosciutto, cornichons and 'Brezel' baguette	\$35

pizza

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

\$3 surcharge for gluten free pizza base

sweet treats

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

\$8 \$24

moscato

vermentino

fiano

grenache

no added preservative shiraz

graciano

barbera

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

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

'Mountain Fresh' juice

apple or tropical 300ml

\$3.5

apple & gauva 400ml

\$4.5

tropical 400ml

\$4.5

apple & mango 400ml

\$4.5

hot

all \$4

'Mahalia' espresso coffee

tea

green, earl grey, english breakfast, peppermint

chai latte

hot chocolate

milk

+ \$0.50

almond, soy, lactose free