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## SMALLER TO SHARE

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### DIPS / 18

a trio of dips (porcini & black garlic, carrot & coriander & French artichoke) served with lavash & pita bread

### PATÉ / 21

French pâté served with beetroot relish & toasted ciabatta

### TERRINE / 21

Pork terrine served with Wiggy's chutney, cornichons & toasted ciabatta

### ANTIPASTO / 18

warmed olive mix, chorizo & haloumi served with grilled pita

### BAKED BRIE / 22

Brie, served with toasted ciabatta slices & infused with thyme and your choice of garlic or honey or hot fermented honey

### HONEY GLAZED HALOUMI / 20

Pan-fried haloumi slices drizzled with a chilli honey glaze

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## LARGER TO SHARE

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### PLOUGHMANS / 28

local ham, matured cheddar, cornichons, boiled egg, pickled onion, pâté & piccalilli relish, house made chutney & bread

### MEDITERRANEAN / 35

Charcuterie meats, marinated mushrooms, artichoke, dolmades, sundried tomatoes, goat curd, cheddar curd, olives, olive oil & dukkah served with ciabatta

### PROVENÇAL / 39

Duck, pork or chicken rillettes, traditional & herb saucisson, olives, brie, prosciutto, cornichons & ciabatta

### GOURMET CHEESE / 32

mature cheddar, brie & blue served with fig paste, dried fruit, almonds, lavash & ciabatta

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## CHILDREN

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### PIADINA / 16

Ham & cheese toasted piadina

### PIZZA / 16

traditional tomato sauce topped with Cheese or ham & cheese or ham, cheese, pineapple

### KIDS ICECREAM / 7

a scoop of vanilla ice cream, sprinkles & a freckled frog

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## 9" PIZZA

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~ gluten free available for \$5 surcharge ~

### MARGARITA PIZZA / 22

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

### MEDITERRANEAN / 22

traditional tomato sauce, salami, olives, sundried tomato, mushrooms & mozzarella with fresh rocket

### CHORIZO & HALOUMI / 22

chorizo, rocket & cashew pesto, haloumi & mozzarella

### POTATO & ROSEMARY / 22

local potato, fior di latte, mozzarella, parmesan, rosemary and sea salt

### SALAMI & CHILLI / 22

traditional tomato sauce, salami, chilli & mozzarella

### PANCETTA & GORGY / 22

mango & port chutney, gorgonzola, pancetta & rocket

### MUSHROOM / 22

mushroom duxelles, fior di latte, mozzarella, field mushroom, parsley & sea salt

### CHILLI JAM & BRIE / 22

red onion & chilli jam, brie & rocket

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## TO FINISH

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### CHOCOLATE BROWNIE / 10

homemade chocolate brownie, salted caramel or chocolate sauce & vanilla ice cream

### AFFOGATO / 15

espresso coffee, vanilla ice cream and almond bread with a serving of Ciel.

### AFFOGATO - NO CIEL / 11

espresso coffee, vanilla ice cream and almond bread

### DESSERT PIZZA / 22

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

### SWEET PLATE / 18

a delicious selection of almonds, nougat & chocolate coated dried fruit, rocky road & chocolate peanut brittle

### GELATI (GF) / 8

150ml single serve gelati jar.

- Blood Orange & Dark Chocolate
- Raspberry & Coconut Swirl (DF)
- Mango & Passionfruit (DF)
- Salted Caramel & Macadamia

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PLEASE ORDER AT THE COUNTER ~ 10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

WE ARE HAPPY TO ACCEPT EVENLY SPLIT BILLS, BUT PLEASE NOTE THAT WE ARE UNABLE TO SPLIT BY INDIVIDUAL ITEM

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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.

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**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 / ROSE**

moscato	9	25
<i>betty &amp; lu</i> sauvignon blanc	9	25
<i>mollie &amp; merle</i> verdelho	9	25
vermentino	12	33
fiano	12	33
<i>bâtonnage</i> chardonnay	14	40

**RED**

grenache	12	33
graciano	12	33
mourvèdre	12	33
tempranillo graciano	12	33
petit verdot	12	33
<i>tamblyn</i> cab/shz/mal/mer	9	25
lagrein	12	33
malbec	12	33
<i>coulthard</i> cabernet sauvignon	10	29
<i>selkirk</i> shiraz	10	29
<i>bâtonnage</i> shiraz/malbec	14	40
<i>old adam</i> shiraz	20	65
<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
'broadsheet' 20 year old rare tawny	30	95

**WILLSON SMALL BATCH SPIRITS**

**G & T**

with fever tree tonic or soda

- Original **half 10**
- Citrus Burst **full 14**
- Samphire & Sage
- Native Lemongrass & River Mint

**Willson Gin Flight**

3x15 ml Original, Samphire & Sage & Citrus Burst with matching garnishes & fever tree tonic or soda **25**

**Limoncello 30ml shot**

Willson Limoncello served straight or on ice **12**

**Limoncello Spritzer**

Willson Limoncello, Dulcie Sparkling & soda served with crushed ice, fresh mint & a dried lemon wheel **16**

**GINger Spritz**

Willson Gin, Naturi Rosso Vermouth & Ginger Beer served with crushed ice, & dried orange slice **16**

**Broken Negroni**

Willson Gin, Naturi Rosso vermouth, Naturi Spritz Vermouth & soda served on ice with dried orange slice **16**

**MEECHI BREWING CO**

lager (4.5%)	<b>10</b>
pale ale (5.5%)	<b>10</b>
stout (5.8%)	<b>11</b>

**NON-ALCOHOLIC**

Fleurieu sparkling	750ml	<b>8</b>
	330ml	<b>4.50</b>
soft drink		<b>4.5</b>
<i>coke, coke no sugar, lemonade, solo, soda water, tonic water, lemon lime &amp; bitters, ginger beer, creaming soda</i>		
spider		<b>8</b>
<i>cola, lemonade or creaming soda with ice cream</i>		
Nippys juice		<b>4.5</b>
<i>apple, orange, apple &amp; blackcurrant</i>		

**HOT**

D'ANGELO coffee	<b>5</b>
extra shot	<b>+1</b>
<i>tea (green, english breakfast, peppermint)</i>	<b>5</b>
chai latte	<b>5</b>
hot chocolate	<b>5</b>
almond, lactose free	<b>+0.5</b>