
SMALLER TO SHARE

DIPS / 18

a trio of dips (cheesy beetroot, carrot & coriander & French artichoke) served with lavash & pita bread

PATÉ / 20

French pâté served with beetroot relish & toasted ciabatta

TERRINE / 20

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

LARGER TO SHARE

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, smoked Coorong mullet, sundried tomatoes, goat curd, cheddar curd, olives, olive oil & dukkah served with ciabatta

PROVENÇAL / 39

duck or pork 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

CHILDREN

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

9" PIZZA

~ gluten free available for \$5 surcharge ~

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

TO FINISH

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

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

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 / ROSE

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

RED

<i>grenache</i>	12	33
<i>graciano</i>	12	33
<i>mourvèdre</i>	12	33
<i>tempranillo</i> graciano	12	33
<i>barbera</i>	12	33
<i>petit verdot</i>	12	33
<i>tamblyn</i> cab/shz/mal/mer	9	25
<i>lagrein</i>	12	33
<i>malbec</i>	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

WILLSON SMALL BATCH SPIRITS

G & T

with fever tree tonic or soda

- Original
- Citrus Burst
- Samphire & Sage
- Native Lemongrass & River Mint

half 10

full 14

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%)	10
pale ale (5.5%)	10
stout (5.8%)	11

NON-ALCOHOLIC

Aqua Pura sparkling or still water (750ml)	7
soft drink (300ml)	4.5
<i>pepsi, pepsi max, lemonade, solo, soda water, tonic water, lemon lime & bitters, ginger beer, creaming soda</i>	
spider	8
<i>cola, lemonade or creaming soda with ice cream</i>	
Nippys juice	4.5
<i>apple, orange, apple & blackcurrant</i>	

HOT

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