

## SMALLER

### DIPS /18

a trio of ADELAIDE HILLS dips, BAYLIES premium lavash & pita bread

### TERRINE /20

BIRKY'S pork terrine served with house made chutney, cornichons & toasted BREZEL bread

### 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 a herb & salt bread

### BAKED BRIE /22

DIVINE DAIRY brie, served with toasted BREZEL ciabatta slices & infused with thyme & your choice of garlic or honey

## 9" PIZZA

### MARGARITA PIZZA / 20

a modern take on a margarita - tomato puree, basil & mozzarella, topped with a fresh cherry tomato & rocket salad with balsamic & olive oil.

### 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

### CHILLI JAM & BRIE /20

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

*\*\*gluten free available for \$5 surcharge\*\**

## CHILDREN

*\*\* served with a free MOUNTAIN FRESH juice \*\**

### PIADINA / 16

SKARA ham & ALEXANDRINA cheese toasted piadina

### PIZZA /16

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

## 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 / 38

LES DEUX COQS duck or pork rillettes, traditional & herb saucisson, DIVINE DAIRY brie, NINO'S prosciutto, cornichons & BREZEL ciabatta

### GOURMET CHEESE / 32

ALEXANDRINA vintage cheddar, DIVINE DAIRY brie & HEYSEN Blue served with BIRKY'S fig paste, WOODLANE ORCHARD dried fruit, CLEMCO almonds, BAYLIES lavash & BREZEL ciabatta

## SWEET TREATS

### CHOCOLATE BROWNIE / 10

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

### DONUT / 10

hot cinnamon & sugar coated donut infused with custard, served with ice cream, cream & toffee crumble

### 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 / 16

CLEMCO almonds, RINALDI nougat, EMMALINE'S chocolate coated oranges, HARBOR CHOCOLATE peanut toffee & EMMALINE'S rocky road.

### GELATI / 7

GELISTA 150ml single serve gelati jar.  
classic chocolate, vanilla bean, salted caramel & macadamia, raspberry & coconut swirl, blood orange & dark chocolate or peanut butter with choc caramel

### KIDS ICECREAM / 5

a scoop of GOLDEN NORTH vanilla ice cream, HARBOR CHOCOLATE freckle, sprinkles

### SUNSHINE ICE BLOCKS / 4

ice blocks on a stick  
pink lemonade or chocolate milkshake or vanilla cream

- PLEASE ORDER AT THE COUNTER -  
- NO SPLIT BILLS -  
- 10% SURCHARGE ON PUBLIC HOLIDAY -

*Be sure to check out our regional pantry, we stock many of the items we serve so you can take home & enjoy with your favourite bottle of Bremerton!*



---

**WINE**

---



**SPARKLING**

<i>dulcie</i> sparkling chard/pinot	8	25
chw sparkling shiraz	10	34

**WHITE & ROSÉ**

moscato	8	19
<i>betty &amp; lu</i> sauvignon blanc	8	19
<i>mollie &amp; merle</i> verdelho	8	19
fiano	8	26
vermentino	8	26
<i>bâtonnage</i> chardonnay	10	32
<i>racy</i> rosé	8	19

**RED**

grenache	8	26
mourvèdre	8	26
barbera	8	26
<i>tamblyn</i> cab/shz/mal/mer	8	19
lagrein	8	26
preservative free shiraz	8	26
<i>coulthard</i> cabernet sauvignon	n/a	22
<i>selkirk</i> shiraz	8	22
<i>walter's</i> cabernet sauvignon	16	60
<i>best of vintage</i> shiraz/cabernet	20	85

**FORTIFIED**

<i>mistelle</i> fortified chardonnay	8	25
<i>ciel</i> fortified verdelho	10	40

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

---

**WILLSON SMALL BATCH GIN**

---

Original, Samphire & Sage, Citrus Burst,  
Native Lemongrass & River Mint  
*served with fever tree tonic or soda*

full measure	<b>12</b>
half measure	<b>8</b>
Willson Gin Flight	<b>25</b>

*3 x willson gins (Original, Samphire & Sage & Citrus Burst) served with matching garnishes & fever tree tonic or soda*

---

**MEECHI BREWING CO**

---

lager (4.5%)	<b>8</b>
pale ale (5.5%)	<b>8</b>
stout (5.8%)	<b>10</b>

---

**NON-ALCOHOLIC**

---

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

---

**HOT**

---

espresso coffee	<b>4.50</b>
extra shot	<b>+1</b>
<i>tea</i>	<b>4</b>
<i>green, earl grey, english breakfast, peppermint</i>	
chai latte	<b>4</b>
hot chocolate	<b>4</b>
almond, lactose free	<b>+0.5</b>