

— **SMALLER PLATES** —

OLIVES (GF, VG, DF)	7
MUSHROOM ARANCINI (V) 3 pieces, truffle aioli	15
FALAFEL (VG, GF, DF) 4 pieces, hummus & tomato salsa	15
EXTRA BREAD & LAVOSH (V)	4

— **LARGER PLATES** —

DUO OF DIPS (VG, DF can be GF) ask for our current styles of dips, turkish bread	15
PORK BELLY SLIDERS (can be GF) 2 pieces, ciabatta buns, siracha mayo coleslaw, coriander, hoisin & pickled chillies.	19
SAUSAGE ROLLS (DF) 8 pieces, Cunliffe & Waters old fashioned tomato sauce	18
SPINACH & RICOTTA ROLLS (V) 8 pieces, Cunliffe & Waters old fashioned tomato sauce	18
1/2 & 1/2 ROLLS 8 pieces – 4 of each sausage and spinach & ricotta rolls, Cunliffe & Waters old fashioned tomato sauce	18
GRAZING PLATE (can be GF) Smoked trout paté, charcuterie, artichoke hearts, balsamic onions, cornichons, pickled cherries, olives, bread & lavosh	30
CHEESE PLATE (V, can be GF) Hard, soft & blue cheese, fresh fruit, condiments, candied walnuts, bread & lavosh	30



— **DESSERTS** —

WHITE CHOCOLATE CHEESECAKE (V) Berry syrup, thick cream & fresh berries	12
HOUSEMADE ICE CREAM (V, GF) Per scoop, blueberry or pistachio	4

— **SPECIALS** —

CHOCOLATE PAVÉ (V, GF) Creamy chocolate mousse with chocolate soil and berries	10
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Please order & pay at the counter inside – kitchen closes at 4 – a surcharge of 15% applies on public holidays

V – VEGETARIAN VG – VEGAN GF – GLUTEN FREE DF – DAIRY FREE
Please notify staff of any allergies

ST RONAN'S CIDER

	GLASS/BOTTLE
Apple Méthode Traditionelle Cider	8/30
Pear Méthode Traditionelle Cider	8/30
Draught Apple Cider	5 pot/ 10 pint
Mid Strength 3.5% Cans Apple/Pear	\$8 can

BADGER CREEK BLUEBERRY WINERY

Blueberry Méthode Traditionelle Sparkling Wine	10/42
Blueberry Wine	9/38
Barrel Aged Fortified	8/42
Blueberry Moscato	7 by the glass only

COCKTAILS

Blueberry Margarita	18
Espresso Martini	18
Spiked Apple Cider w/ Vanilla Galliano	15
Limoncello Spritz	15
Appleton Dark & Stormy	14
Four Pillars Gin & Tonic	12

OTHER DRINKS

Payten & Jones Chardonnay	12/40
Boat O' Craigo Sauvignon Blanc	12/40
Gembrook Hill Sauvignon Blanc	-/60
Payten & Jones Pinot Noir	12/40
Jayden Ong Moonlit Forest Syrah	16/60
Corona	7/30 (5)
Watts River Beer – Nipper (light) / Blonde / Pale Ale	8



TASTING PADDLE

15

4x 100ml pours of our faves – 2.2 standard drinks (no alterations)

Draught Apple Cider, Mid Strength Apple & Pear Cider, Blueberry Wine, Blueberry Moscato

MOCKTAILS

Elderflower spritz with fresh cucumber, lime, mint. 8

NON-ALCOHOLIC DRINKS

Lemonade, Blood Orange, Ginger Beer	5
Hepburn Springs Juices – Orange or Apple	5
Sparkling Water	5 small/ 8 large
Coffee – Yarra Coffee	4.5
Soy / Almond	0.5 extra
Tea – Yarra Valley Co	4
English Breakfast, Earl Grey, Lemongrass & Ginger, Green	
Hot Chocolate	4.5
Babycino	2

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