



PLEASE ORDER
ALL DRINKS AND FOOD
AT THE BAR

KITCHEN CLOSSES AT 4PM
A 15% SURCHARGE APPLIES ON
PUBLIC HOLIDAYS

SMALL PLATES

OLIVES (GF, VG, DF)	8
MUSHROOM ARANCINI (V, GF) 5 pieces, truffle aioli, parmesan	18
FALAFEL (VG, DF, GF) Housemade, falafel 4 peices, salsa, hummus	15
PORK & CHICKEN TERRINE (DF, GFO) Pork and chicken terrine, blueberry relish, cornichons, bread	18
CHICKEN LIVER PATE (GFO) Chicken liver pate, caperberries, bread	16
BEETROOT AND HALOUMI SALAD (V, VGO) Roast beetroot, shaved beetroot, salad greens, quinoa, haloumi pomegranate.	18
BEEF CARPACCIO (GF) Beef fillet, rocket, radish, jeruselum artichoke, truffle aioli, parmesan	22
EXTRA BREAD	7

LARGER PLATES

DUO OF DIPS (VG, DF, GFO) Hummus & Romeso, turkish bread (contains almonds and hazelnuts)	18
PORK BELLY SLIDERS (DF, GFO) 2 pieces, ciabatta buns, sriracha mayo slaw, coriander, house made hoisin & pickled chillies (contains peanuts)	20
SAUSAGE ROLLS (DF) 8 pieces beef sausage rolls, Cunliffe and Waters old fashioned tomato sauce	20
SPINACH AND RICOTTA ROLLS (V) 8 pieces spinach & ricotta rolls, Cunliffe and Waters old fashioned tomato sauce	20
1/2 & 1/2 ROLLS 8 pieces, 4 each of beef and spinach and ricotta rolls, Cunliffe and Waters tomato sauce	20
GRAZING PLATE (GFO) Smoked trout <i>pâté</i> , charcuterie, artichoke hearts, balsamic onions, cornichons, olives, bread and lavosh	35
CHEESE PLATE (V, GFO) Hard, Soft & Blue Cheese, fruit, blueberry wine jelly, candied walnuts, bread and lavosh	35

DESSERTS

WHITE CHOC CHEESECAKE (V) Berry syrup, thick cream, fresh berries	15
LEMONBALM PANNACOTTA (V, GF) Lemonbalm pannacotta served with berry coulis and tuile.	15
HOUSEMADE ICE CREAM (V, GF) Per scoop - Blueberry or Vanilla	5

V - VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE
GFO - GLUTEN FREE OPTIONAL +\$2
DF - DAIRY FREE

Please notify staff of any allergies.

Although we do our best to allow for
individual dietary needs we cannot
guarantee there is no cross contamination
as allergens are present in our kitchen.



ST RONAN'S CIDER glass/bottle

Apple Méthode Traditionelle Cider	8/30
Pear Méthode Traditionelle Cider	8/30
Draught Apple Cider	7 pot/12 pint
Mid Strength Apple/Pear Cider 3.5%	8 can

BLUEBERRY WINERY

Blueberry Méthode Traditionelle Sparkling Wine	12/42
Blueberry Wine	10/38
Barrel Aged Fortified	9/42
Blueberry Moscato	9/-

COCKTAILS

Blueberry Margarita	20
Espresso Martini	20
Spiked Cider with Vanilla Galliano	15
Limincello Spritz	15
Paloma - tequila, pink grapefruit and lime	16
Appleton Dark & Stormy	15
Four Pillars Gin and Tonic	14

@badgercreekblueberrywinery

@stronanscider

**PLEASE ORDER ALL DRINKS
AND FOOD AT THE BAR**

TASTING PADDLE 15

4 x 100ml pours of our faves

- Draught Apple Cider
- MidStrength Apple & Pear Cider
- Blueberry Wine
- Blueberry Moscato

2.2 standard drinks - no alterations

MOCKTAIL

- Elderflower Spritz - fresh cucumber, lime, mint 10
- Add a shot of Four Pillars Gin 9

LOCAL WINE & BEERS glass/bottle

Airlie Bank NV Sparkling	14/50
Dominique Portet Rosé	14/50
Payten & Jones Chardonnay	14/50
Boat O'Craigo Sauvignon Blanc	14/50
Punt Road Pinot Noir	14/50
Boat O'Craigo Shiraz	16/60
Watts River Nipper (light)	10
Watts River Pale Ale	10
Peroni	10

NON - ALCOHOLIC DRINKS

Capi Soft Drinks - Lemonade, Blood Orange, Ginger Beer, Pink Grapefruit	6
Hepburn Juices - Orange or Apple	6
Sparkling Water	6 smll / 9 lge
Yarra Coffee - one size add Almond or Soy milk	5 80c
Tea - Yarra Tea Company English Breakfast, Earl Grey Lemongrass & Ginger, Green	5
Hot Chocolate	6
Baby Cino	2