



PLEASE ORDER
ALL DRINKS AND FOOD
AT THE BAR

KITCHEN CLOSERS AT
3.30 PM WEEKDAYS - 4PM WEEKENDS

A 15% SURCHARGE APPLIES ON
PUBLIC HOLIDAYS

SMALL PLATES

OLIVES	8
MUSHROOM ARANCINI (V) 5 pieces, mushrooms, truffle aioli, parmesan	18
JACKFRUIT & CORN SPRING ROLLS (VG) Housemade with jackfruit and corn, 4 pieces served with sweet chilli jelly	16
CHICKEN & PORK TERRINE (DF, GFO) Chicken and pork terrine, blueberry relish, caperberries, cornichons, bread	18
FIG BRUSCHETTA (V) Sourdough, goats curd, figs, honey, basil, balsamic glaze	18
BEEF CARPACCIO (GF) Beef fillet, rocket, radish, jerusalem artichoke, truffle aioli, capers, shallot, parmesan	22
BAKED CAMEMBERT (V,GFO) Cambembert, fig jam, rosemary, truffle oil, sourdough	20
BEEF MEATBALLS (GFO) beef meatballs, sugo, parmesan, sourdough	20

LARGER PLATES

DUO OF DIPS (VG) Hummus & Romeso, turkish bread (contains almonds, hazelnuts, sesame)	18
PORK BELLY SLIDERS (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 (contains fish)	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 Smoked trout <i>pâté</i> , charcuterie, artichoke hearts, balsamic onions, cornichons, olives, bread and lavosh	35
CHEESE PLATE Hard, Soft & Blue Cheese, fruit, blueberry wine jelly, candied walnuts, bread and lavosh	35

DESSERTS

WHITE CHOC CHEESECAKE Berry syrup, thick cream, fresh berries	15
FIG AND RASPBERRY FRANGIPANE TART Served with cream (contains almonds)	15
HOUSEMADE ICE CREAM Per scoop - Blueberry or Vanilla	5

V - VEGETARIAN
VG - VEGAN
GLUTEN FREE BREAD AVAILABLE +\$2
DF - DAIRY FREE

Please notify staff of any allergies or intolerances.

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.

We do offer GF options (please ask staff to advise)
however, we are unable to cater to coeliacs.



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 (60ml)	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
Jameson & Coke	12
Four Pillars Gin and Tonic	14

@badgercreekblueberrywinery

@stronanscider

PLEASE ORDER ALL DRINKS AND FOOD AT THE BAR

TASTING PADDLE 15

4 x 80ml 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 or Vodka	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
Tokar Estate Shiraz	14/50
Watts River Nipper (light)	10
Watts River Pale Ale	10
Peroni	10
Asahi 3.5%	10

NON - ALCOHOLIC DRINKS

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