

## lunch from 11:45

petite organic chicken sandwich with house made mayonnaise	\$11
roast bangalow pork sandwich with apple sauce, crackling and rocket	\$11
<b>V</b> caramelised leek, vegetable and goat's cheese tart finished with red wine caramel and petite salad	\$16.5
<b>GF</b> smoked tasmanian salmon on a potato roesti with horseradish crème and basil oil	\$18
<b>GF</b> chicken breast salad with brie, poached cumquats and avocado finished with sherry reduction and white balsamic	\$18
<b>GF</b> confit duck maryland resting on a warm sour cherry salad with roasted pumpkin and cherry tomatoes	\$19
<b>GF</b> marinated lamb tenderloin salad with roasted baby beetroot, cherry tomatoes and persian feta finished with balsamic reduction	\$18
<b>V</b> eggplant melanzane with home made tomato sauce, basil, mozzarella and parmesan with a petite salad	\$15
linguini with chorizo, scallops, pesto and chilli	\$22.5
<b>GF V</b> baby root vegetable salad with caramelised macadamia nuts and goat's cheese	\$17
ploughman's lunch – daily assortment of cheese, bread, pate and salad	\$17
wagyu beef burger served with fries	\$17.5
market fish of the day	market price
peter's pie of the day	\$17.5
fat chips and aioli	\$6.5
daily specials on the board	

## children under 12 or big kids over 65

crumbed fish and chips	\$10
ham and cheese fingers	\$8
linguini with bolognese sauce	\$8

## brunch from 11:45

toasted banana and pistachio bread with ricotta and leatherwood honey	\$8
french toast filled with raisins and ricotta topped with maple syrup	\$13.5
breakfast toastie (BLT with cheese & fried egg)	\$11
scrambled eggs with truffled tapenade, roasted field mushrooms and rocket	\$15

don't forget our dessert and cake displays

please order at the counter



## juices \$6

lychee-a-go-go - lychee, orange, apple  
tickled pink - strawberry, apple, watermelon, mint  
all day buzz - orange, lemon, ginger, carrot  
health blast - beetroot, apple, carrot, celery, ginger  
invigor8tor - tomato, parsley, lemon juice, capsicum, celery + optional tabasco

generously large take away \$7.5

## smoothies \$6

berry fulfilling - strawberry, blueberry, apple, raspberry, yoghurt  
taste of the sun - mango, pineapple, passionfruit, mango sorbet  
banana bender - banana, cinnamon, ice cream, golden syrup  
chai - chai tea, ice cream, milk

generously large take away \$7.5

## milkshakes \$5.5

coffee	caramel
vanilla	chocolate
strawberry	add malt 50 cents

## di bella coffee from \$3.7

mug of coffee \$4.8  
extra shot of coffee \$0.7

## single estate organic teas \$4.2

english breakfast / earl grey / chamomile blue moon / lemongrass and mint / chai / pomegranate / honeydew green / aniseed delight

BUZZ house made Iced Tea – peach or lemon

## soft drinks each \$4

tiro lemonade / tiro pink lemonade  
coke / diet coke  
bundaberg ginger beer / angostura lemon lime and bitters  
tiro grapefruit / tiro Italian red orange  
splitrock water - still/sparkling 330ml \$4  
750ml \$7  
splitrock lime twist water 330ml \$5  
grassroots bottled juice -  
pomegranate and blueberry / orange \$4.5  
iced milk drinks - coffee / chocolate / strawberry \$5.5

## sparkling wine

NV Stefano Lubiana <i>Sparkling</i> <b>TAS</b>	\$10.5	\$49.5
NV Pol Roger Champagne <b>France</b>		\$98
NV Moet and Chandon Champagne <b>France</b>		\$98

## white wine

2009 Delta <i>Sauvignon Blanc</i> Marlborough <b>NZ</b>	\$8.5	\$35
2009 Durvillea <i>Pinot Grigio</i> Marlborough <b>NZ</b>	\$8.5	\$35
2009 Woodlands <i>Chardonnay</i> Margaret River <b>WA</b>	\$10.5	\$45

## red wine

2006 Storm Bay <i>Pinot Noir</i> Coal River Valley <b>TAS</b>	\$9	\$37.5
2008 Pronto Tinto <i>Granache Shiraz</i> Mouvedre Adelaide Hills <b>SA</b>	\$10.5	\$45
2006 Olivers Taranga <i>Shiraz</i> McLaren Vale <b>SA</b>	\$12	\$49.5

## beer

James Squire Sundown Lager	\$6.5
James Squire Golden Ale	\$6.5
James Boag Light	\$6
Hahn Super Dry	\$6
Becks	\$7
Corona	\$7



available for events and functions

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