

RESTAURANT
MENU



01 | Tastings

Chocolate & Wine Pairing \$15.00

Nougat & Gin Pairing \$12.00

02 | Soda & Juice

200ml Soda, Sprite, Coke, Fanta \$3.00

Fresh Orange Juice \$4.00

Grapetizer, Appletizer \$4.00

Pure Water and Sparkling Water free of charge

03 | Hot Drinks

Short Black or Long Black \$3.00

Cappuccino, Regular or Large \$4.00 - \$5.00

Rooibos (Red) Cappuccino, Regular or Large \$4.50 - \$5.50

Chai Latte in a Mug \$5.00

Hot Chocolate in a Mug \$5.00

500ml Tea (English Breakfast, Earl Grey, Rooibos) \$4.50

04 | A Cold One

Iron Jack Lager \$6.50

Bridge Road:

Pale Ale \$8.50

Chevalier Saison \$9.00

Beechworth Cider \$6.00

Amulet Moscato \$6.00

05 | Gin & Tonic

Try one of our Signature Glenbosch Gins

Original Gin & Tonic with Orange, Lime \$13.00

Rooibos Gin & Tonic with Raspberry \$13.00

Bridge Road Lime with Glenbosch Gin \$14.00

Rooibos Gin & Soda \$11.00

06 | Wine

Previous Brand Wine Sale

White, Rose or Red Per 150ml Glass \$5.00

Bottle of Amulet White \$15.00
2019 Pinot Grigio, 2018 Pinot Blanc

Bottle of Amulet Red \$15.00
2015 Cabernet, 2016 CSM, 2017 Sangiovese,
2016 Barbera, 2016 Nebbiolo

Bottle of Amulet Sangiovese Rose \$15.00

07 | Premium Wine

No tastings allowed on these wines

WHITES

2017 Haldon Estate Sauvignon Blanc
Bottle \$35.00

2017 Haldon Estate Chardonnay
Bottle \$44.00

2017 Serengale Chardonnay
Bottle \$46.00

REDS

2017 Haldon Estate Edgar Wallace Cab Sav
Bottle \$44.00

2016 Haldon Estate Shiraz
Bottle \$35.00

2017 Serengale Merlot
Bottle \$32.00

08 | Smalls

Something to start with, or order a few to share. Two per person if you want it to be a full meal.

Marinated Olives ^(VG) \$8.00

Grilled flat damper, red pepper, eggplant, tomato dip ^(VG) \$11.00

Grilled flat damper with hummus ^(VG) \$11.00

Grilled Halloumi with pesto, chilli date and lemon ^(VG) \$12.00

Gunpowder spiced squid with lime aioli ^(GF) \$18.00

Durban springroll with mango relish ^(VG) \$15.00

Spiced cauliflower & chickpea salad ^(V) \$15.00

Charcoal chermoula chicken skewers, sweet chilli jam ^(GF) \$15.00

Gin cured Salmon with bread & butter pickle \$18.00

African style fried rice with tomato, onion & basil ^{(VG)(GF)} \$15.00

Plantain chips with coconut yogurt ^{(M)(GF)} \$12.00

Rocket, pear, parmesan salad ^{(M)(GF)} \$13.00

09 | Large

*Main meals full of flavour and heart. All **Gluten Free** except the **

Spicy peri-peri chicken (with chilli) served with rice, bread & cucumber salad \$28.00

Gnocchi with pesto, pea, smoked tomato & pecorino ^(V) \$28.00

Spaghetti Zingarelli*, Chicken, zucchini, wine, chilli, honey, basil \$28.00

Pork Belly with cauli-puree and apple slaw \$32.00

Grilled lamb backstrap with pea puree & zucchini, mint salad \$34.00

Dal koftas in coconut curry & steamed basmati ^(VG) \$28.00

Berbere beef Potjie served with rice, bread* & cucumber coriander salad
(Gluten Free Available) \$30.00

10 | Produce Platter

Produce Platter (Serves two to four) \$30.00

Homemade Preserves, Our favourite cheese, bread and crackers

11 | Sweet

Complete your lunch with one of our signature desserts.

Spiced apple cinnamon crumb, honey ice-cream ^(M) \$12

Old Fashioned South African Sago pudding with ice-cream \$12

Cheesecake with raspberry sorbet ^{(M)(GF)} \$12

12 | Kids

Something for the little people

Juice Box: Pine/Orange, Mixed Berries \$2.00

200ml Soda, Sprite, Coke, Fanta \$3.00

Fish fingers & Chips \$12.00

Chicken Nuggets & Chips \$12.00

Dessert:

Vanilla ice-cream and chocolate sauce \$9

Let us know if you want colouring pages for the kids.