# WINES

#### RED

Franklie Wines Shiraz	\$13 / \$60
Franklie Wines Pinot Noir	\$13 / \$60
Whistler Wines Shiraz, Grenache, Mataro	\$16/\$80
Ox Hardy Grenache	\$16/\$80
Rockfords Marion Tawny NV Marion Tawny 60ml	\$14

#### CORAVIN

Domain Faiveley Mercurey Blanc Mercurey Blanc	\$25 / \$125
Penfolds St Henri	\$38/\$190
Rockford Wines Moppa Springs (GSM)	\$20 / \$100
Ox Hardy Grenache	\$16 / \$80
Henry's Tasting Panel 50ml pour of 3 different vintages of St Henri	\$40

### HALF BOTTLE LIST [375ml]

Pol Roger Brut NV	\$75
Penfolda St Henri Shiroz	\$110
Mosquito Hill Wines Pinot Noir	\$38

### WINE LIST BY THE BOTTLE

Domain Faiveley Mercurey Blanc Mercurey Blanc	\$125.0
Bernhord Ott Foss 4 Gruner Veltiner	\$80.0
Rockford Wines Basket Press (Shiraz)	\$190.0
Château de Chamirey Mercurey Rouge Premier Cru 'Clos du Roi'	\$220.0
Signature Wines Tempinot	\$75.0
Common Molly Sanglovese	\$80.0
Yalumba Signature Signature	\$135.0
Penfolds St Henri 2017	\$239.0
Penfolds St Henri 2019	\$240.0
Penfolds St Henri 2020	\$230.0
Penfolds St Henri 2021	\$220.0



# BEER

Pikes Mid-North (Tap)	\$11.0
Coopers Mid Ale Con	\$10.0
Coopers Pale Ale Can	\$1.0
Coopers Australian Lager Can	\$1.0

### FOOD

croissant with a spread of your choice	\$7.5
ham & cheese croissant	\$9.5
egg & spinach clabata (v) w tomato chutney	\$9.5
brioche bacon and egg rail with checlor cheese, red onion, relish	\$9.5
togated turkish with your choice of igm or honey	\$9.5
fruit toget with butter	\$9.5
banana bread toasted with butter	\$6.0
mozorelio, tornato & basil pesto toastie (v)	\$13.5
ham & cheese togatie	\$13.5
hervy's facaccia mortadella, prosciuito, mozzarella, pickles & dijon mustard	\$14.95
chicken fococcia chicken solad, provolone & pesto	\$14.95
veg focaccia (v) roost pumpkin, caramalised onion, roost capsicum, feta & boby	spinach \$14.95
new york style reuben postrami, swiss cheese, sauerkraut, pickles & thousand island	d dessing \$18.0
quiche iorraine cheese, ham & tornato	SILS
quiche vegeterion (v) feto, pumpkin & spinach	\$11.5

# SALAD

please check with staff for today's options

### **PASTERIES & SWEETS**

danish	\$0.5
olmond crossiont	\$0.0
almond, chocolate, raspberry crossiant	\$0.0
solted coramel dark chocolate brownie	\$X.X
multine please check with staff for today's flavours	\$6.0

# SNACKS (Spen- kase Thanking + Friday)

italian meatballs pork and yeal meatballs in suga	\$12.0
sliced pressots in terracolta	\$25.0
charcuterie plate 2 local cheeses, olives, sliced meat, pickles & crackers	\$14.0
mini boquette togsted and served with butter	\$12.0
soltari nimenda	
baked comembert served with toosted bacuette	\$28.0

### DRINK

### THE GARDEN FARMERS FRESHLY SQUEEZED JUICE

\$7.0
\$8.0
\$8.0
114
\$5.0
\$4.0
\$4.0
\$4.5
\$4.5
114
\$3.5
\$5.0
\$5.0
\$5.0
\$5.0

#### ICED

alte, long black, chacolate	\$6.0
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### WINES

SPARKLING	OLARS / ROTTIN
Mosquito HII Whee Blanc de Blance	\$15 / \$80
Mosquito HII Whee Sparking Rose	\$15 / \$80

WHITE	
Jen Borry Wolsevelle Beeling Frenkle Whee Chardonnay MeageTauth Hill Whee Bowlie Chardonnay Piles date Vineyards Souvignon Blanc	\$13 / \$00 \$13 / \$00 \$15 / \$75 \$14 / \$70 \$13 / \$00
ROSE Auld Family Wines Rose	\$12 / \$60

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