

BBQ sauce

CAFÉ MENU

Bites		Salads	
Warm olives	\$8	Greek Salad Mesculin Fetta Pitted Olives Cherry Tomatoes Cucumber House Vinaigrette Green Salad	\$18
Roasted Peanuts	\$4.5		
Sweet Chilli Cashews	\$6		\$19
Smoked Almonds	\$6	Broccoli Cranberries Quinoa Pepita	
Trio of Nuts Roasted Peanuts Sweet Chilli Cashews Smoked Almonds	\$15	Noisette dressing Asian Salad Edamame Wakame Corn Nori Spinach Sesame Dressing	\$20
		Add Chicken or Bacon	\$3.5
Plates		Kids	
Cheese	\$28	Ham & Pineapple Pizza Salad	\$8
3 cheeses Marinated Olives Quince Cornichons Lavosh		Add Juice Popper and Lolly Bag	\$3
Regional Shaved Meats Marinated Olives Sun-dried Tomatoes Cornichons Quince Cheese Lavosh	\$29	Hamper	
		Take in the breathtaking scenery of the Sirromet winery estate and indulge with a premium winery food & wine hamper for two.	\$129
Margherita Tomato Fior Di latte Herb oil	\$21	Sirromet Wine Prosciutto Salami Baguette Quince Bell Peppers Mixed Olives Cheese Trio of Dips Baby Cornichons Honey Crackers	
Pepperoni	\$23	Fudge Dried Fruit	
Pepperoni Fior Di latte Roasted Capsicum Herb Oil	фор	Sweets	
Mushroom Mixed Mushroom Bechamel Fior Di Latte Fried Sage	\$23	Affogato Vanilla Ice Cream Espresso	\$7
BBQ Chicken	\$23	Add Frangelico or Sirromet Sunwine	\$5
Confit Chicken Bacon Fior Di Latte		Selection of pastries, cakes, gelato & lollies	