



DAYLESFORD

CIDER

EST 2003

LUNCH: FRIDAY TO MONDAY
DINNER: SATURDAY

TO START

- HOMEMADE DIP** \$12
Moroccan roast carrot, bean & garlic dip with bread / crackers
vegan (gluten free crackers + \$2)
- ROAST PUMPKIN, APPLE & GINGER SOUP** \$16
(mild spice) with a dollop of sour cream & toasted seeds, & bread & butter
vegetarian (available vegan, gluten free + \$2)
- GRAZING PLATTER** (lunch for 2 people, or as a starter for a group) \$50
subject to chef's inspiration; typically cured meats, two different cheeses, in-house marinated olives, pickles, homemade dip, local chutney, fruit, nuts, crackers, TwoFold Bakery bread (vegetarian & gluten free available)

MAIN COURSE

- MEXICAN STYLE CALABACITAS** \$25
fried zucchini & corn in a tomato chipotle sauce, black beans, rice & topos.
gluten free & vegan
- CHICKEN MADRAS** \$27
Medium spice chicken madras curry, rice, green beans & eggplant chutney.
gluten free
- LAMB POT PIE** \$29
served with garlic rosemary roast potatoes & side salad.
- BEEF BURGER** \$28
homemade beef patty with cheese, pickles, salad & aioli in a Turkish Roll with peri peri potatoes & side salad.

TO FINISH

- VANILLA CREME BRULEE** \$13
served with raspberry coulis & biscotti (available gluten free +\$2)
- STICKY DATE PUDDING** \$15
with butterscotch sauce & mascarpone cream

KIDS MENU

(recommended for children under 10 years)

- KIDS CHICKEN TENDERS** \$15
served with roast potatoes, peas & carrots
- KIDS HAM & CHEESE PIZZA** \$15
- KIDS DESSERT** - please ask what is on the menu today

food allergies

we will endeavour to accomodate your dietary needs however we cannot be held responsible for traces of allergens. Please notify us of any dietary requirements at time of booking.

no split bills

we are not able to accomodate split bills on weekends or busy periods.

public holiday surcharge

a 12% surcharge applies to all bills on public holidays