



DAYLESFORD

CIDER

EST 2003

TO START

- HOMEMADE DIP** \$12
Moroccan roast carrot, bean & garlic dip with bread / crackers
vegan (GF crackers + \$2)
- ROAST PUMPKIN, APPLE & GINGER SOUP** \$16
(mild spice) with a dollop of sour cream & toasted seeds, & bread & butter
vegetarian (available vegan, GF + \$2)
- GRAZING PLATTER** (lunch for 2 people, or as a group starter). \$50
Chef's inspiration with our regional favourites; locally cured meats, two
cheeses, seasonally pickled veggies, house olives, homemade dip, local chutney,
fruit, nuts, crackers, TwoFold Bakery bread
(vegetarian, vegan & GF by request)

MAIN COURSE

- ORECCHIETTE** \$23
orecchiette pasta with house made walnut & spinach pesto finished with a
parmesan & walnut crumb
vegetarian (GF & vegan by request)
- LOCAL 'ISTRA' PORK SAUSAGES** \$27
on creamy mash with cider braised onion, kraut, Dijon & house jus
gluten free
- PIE OF THE DAY** \$29
homemade pie, served with garlic rosemary roast potatoes & side salad
- BEEF BURGER** \$28
cheese, pickles, salad & aioli in local Turkish Roll, peri peri potatoes & salad

TO FINISH

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

KIDS MENU

(recommended for children under 10 years)

- KIDS CHICKEN TENDERS** \$15
with roast potatoes, peas & carrots
- KIDS HAM & CHEESE PIZZA** \$15
- KIDS SAUSAGE & MASH** \$15
with peas & carrots
- 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